

VALENTINE'S DAY

FOUR COURSE PRIX FIXE \$78

WINE PAIRING \$40

PREMIUM WINE PAIRING \$55

FIRST COURSE

ARTICHOKE SALAD

frisee, fennel, black truffle viniagrette

OR

SCALLOP AND BEET CARPACCIO

blood orange, radish, watercress

OR

CELERY ROOT AND CHESTNUT VELOUTÉ

black truffle, crème fraiche

SECOND COURSE

LOBSTER RISOTTO

THIRD COURSE

SEARED HALIBUT

heirloom carrots, red pearl onion, oyster beurre blanc

OR

DUCK A L'ORANGE

'dirty' wild rice, turnip, sauce bigarade

OR

TOURNEDOS ROSSINI

foie gras, spinach, wild mushroom, truffle madeira jus

DESSERT

CHOCOLATE AND RASPBERRY COEUR

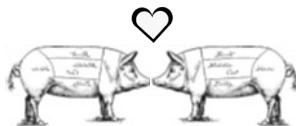
raspberry, chocolate crumb, chambord sorbet

PASSION FRUIT AND MANGO SUNDAE

coconut whipped cream

TARTE MONTE BLANC

chestnut cream, meringues, chantilly, almond cream, vanilla sable



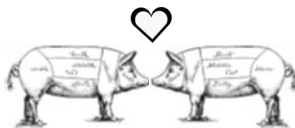
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WINE PAIRING

\$40

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@DBGBC

VALENTINE'S DAY

APPETIZERS

ARTICHOKE SALAD 16
frisee, fennel, black truffle viniagrette

SCALLOP AND BEET CARPACCIO 20
blood orange, radish, watercress

CELERY ROOT AND CHESTNUT VELOUTÉ 15
black truffle, crème fraiche

MAIN COURSE

LOBSTER RISOTTO 29.

PAN SEARED HALIBUT 36
heirloom carrots, red pearl onion, oyster beurre blanc

DUCK A L'ORANGE 36
'dirty' wild rice, turnip, sauce bigarade

TOURNEDOS ROSSINI 38
foie gras, spinach, wild mushroom, truffle madeira jus

THE FRENCHIE BURGER 21.
7 oz beef patty, confit pork belly, arugula, tomato-onion compote
morbier cheese, potato bun, cornichon, mustard & fries

DESSERT

CHOCOLATE AND RASPBERRY COEUR 12
raspberry, chocolate crumb, chambord sorbet

PASSION FRUIT AND MANGO SUNDAE 12
coconut whipped cream

TARTE MONTE BLANC 12
chestnut cream, meringues, chantilly, almond cream, vanilla sable

