

# — VALENTINE'S DAY —

## — IN THE BEGINNING —

Broth of shakshuka mussels with smen butter, grilled sour dough	16
Venison Carpaccio, sweet onion marmalade, provençal black olives and violet mustard cream	17
Ahi tuna tartare* with coconut dacquoise, coconut tabasco paint, lime gel, orange powder	15
Wild rice morel mushroom soup with sundried tomato powder	9
Petite salade, our chef's seasonal greens	8
Braised rabbit stew with gnocchi and gorgonzola cream	19
Short ribs with cumin raisin couscous and harissa	19

## — MAIN COURSES —

Comfrey Farm grilled pork chop, candied baby carrots, orange marmalade and white chocolate shavings	29
Wagyu* tenderloin and potato dauphinoise	55
Tuna, wasabi cauliflower mousse, sambal chili and brussels chips	31
Poussin (whole spring chicken), champagne veloute, truffled potatoes and Israeli cauliflower	27
Lamb foreshank tagine in a cinnamon onion marmalade with rose water, seasonal vegetables, smen butter, dates and figs	39
Sea bass, bouilla-broth, roasted onions, fingerling potatoes and rouille crouton	MP
Steak frites au poivre*	40

## — TO SHARE —

Asparagus in hazelnut butter	10
Champignons provençal	10
Sweet potato and cotton candy	10

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness

Chef/Owner David Fhima | Chef Jaclyn Von | Beverage Director Sean Jones | Maître D Eli Fhima