

CHEZ
HENRI

Valentine's Day

PRIX FIXE \$75 / 4 COURSES

AVAILABLE À LA CARTE

First Course

Please Choose One:

- POTAGE AUX CHAMPIGNONS** WITH HUNGARIAN PAPRIKA, FRESH SPINACH & CHEESE DUMPLINGS
TORCHON OF FOIE GRAS WITH ICE WINE & APRICOT CONSERVE, PEPPERED BRIOCHE & HAZELNUTS
WEST INDIES SPICED SHRIMP WARM OKRA-GREEN BANANA SALSA, RUM & HABANERO GLAZE
BOUDIN BLANC: BUTTER & RIESLING POACHED VEAL SAUSAGE, SAVOY CABBAGE
& TOASTED PUMPERNICKEL
GRILLED SQUID & OCTOPUS WITH SMOKED TOMATO-SHERRY VINAIGRETTE & CRISPY CHICKPEAS
BAKED OYSTERS ROCKEFELLER WITH ABSINTHE

Middle

Please Choose One:

- WINTER LETTUCE & ENDIVE SALAD** RED WINE POACHED PEAR & WARM RACLETTE CROUTON
CHOPPED ROMAINE SALAD WITH GREEN OLIVES, BUTTERMILK-MANCHEGO DRESSING,
RED ONION & CUCUMBER
ARUGULA & BEET SALAD WITH TOASTED WALNUTS, CABRALES CHEESE & DUCK CONFIT

Entrées

Please Choose One:

- FILET MIGNON** WITH SAUCE PERIGORD, GRATIN POTATOES & FORAGED MUSHROOMS
TUNA AU POIVRE WITH BLACK KALE & SMOKED BACON, SYRAH REDUCTION
PAN SEARED DUCK BREAST WITH WILD MUSHROOM SPÄTZLE, WINTER GREENS
& ORANGE-POMEGRANATE GLAZE
TROUT ALMONDINE MARCONA ALMONDS, MEYER LEMON & SHRIMP BUERRE NOISETTE
TAZA CHOCOLATE CRUSTED VENISON FARO GRAIN PILAF, CLEMENTINE-PIQUILLO PEPPER JUS
COD AND LOBSTER DIABLO BUTTER POACHED LOBSTER WITH HERB PANKO
& CHANTENAY CARROTS

Dessert

VALENTINE'S DAY SELECTION

