



FIRST COURSE

choice of:

SALADE POIRE ET FROMAGE *butter lettuce, spear, walnut, blue cheese, pickled onion, champagne vinaigrette*

TARTARE DE THON *yellowfin tuna, avocado, black sesame, crisps*

COCKTAIL DE CREVETTES GEANTES (3) *U8 shrimp, cocktail sauce, horseradish lemon*

PÂTÉ DE FAISAN *pheasant, pork jowl, pistachio, grain mustard, cornichons, country bread*

VELOUTÉ DE CHÂTAIGNES *wild mushrooms, roasted chestnuts, chives*

ESCARGOTS "PERSILLADE" *burgundy snails, garlic herb butter, pain de campagne*

FOIE GRAS TERRINE (SUPP \$6) *duck foie gras, apple compote, toasted brioche*

CHAMPAGNE, PERRIER-JOUËT Grand Brut, Epernay \$110

CHAMPAGNE, POL ROGER Brut Reserve, Epernay \$146

SECOND COURSE

choice of:

CASSOULET DE CANARD – *duck leg confit, pancetta, white beans, toulouse sausage, foie gras breadcrumb*

CHEVREUIL RÔTI *venison, hen of the woods, wood ear mushroom, shiitake, sherry, sauce forestière, spätzle*

STEAK FRITES *8oz. cedar river hanger steak, pommes frites, sauce de maison*

FILET MIGNON (SUPP \$6) *pomme purée, wild mushroom, bordelaise*

SAUMON POÊLÉ *asparagus, saffron rice pilaf, sauce américaine, fines herbes*

COURGE RÔTIE *acorn squash, beluga lentils, brussels sprouts, pumpkin seeds*

PINOT NOIR, Bethel Heights Estate 2021, Willamette Valley \$72

SAINT-JULIEN, Château Teynac 2019, Bordeaux \$86

DESSERT

choice of:

TAHITIAN VANILLA CRÈME BRÛLÉE *Tahitian vanilla, caramelized sugar, strawberry*

VALRHONA CHOCOLAT POT AU CRÈME *salted caramel, feuilletine, brandied cherries*

MACARONS FOR TWO *assorti*

PROFITEROLE FOR TWO *strawberry ice cream, Valrhona chocolate sauce, salted caramel, raspberry*

ESPRESSO MARTINI house-infused vanilla vodka, van gogh double espresso, kahlua, espresso \$18

\$88 per person
(plus tax & gratuity)

CALL FOR RESERVATIONS 201.660.8822



Will You Be Our Valentine?



SATURDAY, FEBRUARY 14TH 2026

FIRST COURSE

choice of:

HUÎTRE EN DEMI COQUILLE *1/2 dozen oysters, mignonette, cocktail sauce, horseradish, lemon*

COCKTAIL DE CREVETTES GEANTES *(3)U8 shrimp, cocktail sauce, horseradish lemon*

SALADE POIRE ET FROMAGE *butter lettuce, spear, walnut, blue cheese, pickled onion, champagne vinaigrette*

TARTARE DE THON *yellowfin tuna, avocado, black sesame, crisps*

PÂTÉ DE FAISAN *pheasant, pork jowl, pistachio, grain mustard, cornichons, country bread*

FOIE GRAS TERRINE (SUPP \$6) *duck foie gras, apple compote, toasted brioche*

CHAMPAGNE, Perrier-Jouët Grand Brut, Epernay \$110

CHAMPAGNE, Pol Roger Brut Reserve 750ml, Epernay \$138

SECOND COURSE

choice of:

TARTARE DE BŒUF *egg yolk, capers, shallots, mustard, grilled bread*

ESCARGOTS "PERSILLADE" *burgundy snails, garlic herb butter, pain de campagne*

CUISSES DE GRENOUILLE *crispy frog legs, chili garlic, remoulade, parsley*

VELOUTÉ DE CHÂTAIGNES *wild mushrooms, roasted chestnuts, chives*

RISOTTO AUX TRUFFES *truffle risotto, parmesan, mushroom jus*

VIOGNIER, Domaine Graeme & Julie Bott First Flight, Rhône Valley \$62

PERNAND-VERGELESSES, Domaine François Jeanniard 2020, Côte d' Or \$90

THIRD COURSE

choice of:

CASSOULET DE CANARD – *duck leg confit, pancetta, white beans, toulouse sausage, foie gras breadcrumb*

CHEVREUIL RÔTI *venison, hen of the woods, wood ear mushroom, shiitake, sherry, sauce forestière, spätzle*

STEAK FRITES *8oz. cedar river hanger steak, pommes frites, sauce de maison*

FILET MIGNON (SUPP \$6) *pomme purée, wild mushroom, bordelaise*

SAUMON POÊLÉ *asparagus, saffron rice pilaf, sauce américaine, fines herbes*

COURGE RÔTIE *acorn squash, beluga lentils, brussels sprouts, pumpkin seeds*

PINOT NOIR, Bethel Heights Estate 2021, Willamette Valley \$72

SAINT-JULIEN, Château Teynac 2019, Bordeaux \$86

DESSERT

choice of:

TAHITIAN VANILLA CRÈME BRÛLÉE *Tahitian vanilla, caramelized sugar, strawberry*

VALRHONA CHOCOLAT POT AU CRÈME *salted caramel, feuilletine, brandied cherries*

MACARONS FOR TWO *assorti*

PROFITEROLE FOR TWO *strawberry ice cream, Valrhona chocolate sauce, salted caramel, raspberry*

ESPRESSO MARTINI *house-infused vanilla vodka, van gogh double espresso, kahlua, espresso \$18*

\$118 per person
(plus tax & gratuity)