



LAS RAMBLAS

Valentines Menu

Amuse Bouche

Sea Scallop Carpaccio

Cold Smoked Sea Scallops, Osetra Caviar, Micro Green Salad & Meyer Lemon Vinaigrette

Appetizer

Ravioli "Pillow"

Sweet Potato Ravioli, Duck Confit, Soft Poached Yolk, w/ Blood Orange Gastrique

Entrées

(Choose one)

All Natural Veal

*"Grain Fed" Le Quebécois Veal Loin, Maple Glazed Bread Pudding, Seared Hudson Valley Foie Gras,
Braised Broccolini, Tangerine Reduction*

Wild Salmon

Pan Seared Alaskan Sockeye, Brussel Sprouts w/ House-Made Pancetta, Calvados Apple Butter

Finale

Soufflé "For Two"

Chocolate Cointreau Soufflé

Vanilla Bean Crème Anglaise

Milk Chocolate Chambord Ganache

Raspberry Rose Water Coulis

\$90.00 per Couple plus tax and gratuity

