

VALENTINE'S DINNER

Niviane

STARTER (SELECT ONE)

Sunchoke Soup

jumbo lump crab, hearts of palm, sugar snaps, pea tendrils, herb oil

Baby Beets & Winter Citrus

watercress, radish, goat cheese, champagne vinaigrette

Tuna Crudo

loquat, cucumber, radish, avocado quinoa, herbs

Crispy Pork Belly Salad

persimmon, chili, lemon, whole grain mustard vinaigrette

Steak Tartare

caper, preserved lemon, garlic, herbs, mustard, potato chip

MAIN (SELECT ONE)

Wild Mushroom & Vegetable Risotto

parmesan cheese, lemon, herbs, truffle

Horseradish-Pistachio Crusted Salmon

spaetzel, brussel sprouts, green apple dill purée, herbs

Scallops

artichokes, shelling bean ragout, bacon lardon, celery root purée

“Milk & Honey” Duck Breast

wild rice, yogurt, carrot romesco, herbs, duck jus

Red Wine Braised Short Rib

vegetable ragù, brown-butter carrot mash, herb salad

DESSERT (SELECT ONE)

Chocolate Mousse Parfait

chantilly cream, berries, crumble

Carrot Cake

walnut, gold raisins, brown butter cream cheese sauce

Lemon Meringue Tart

raspberries, mint

\$55 per person, *plus tax and gratuity*