



HAPPY VALENTINE'S DAY

STARTERS

(choice of)

CHILLED OYSTERS

champagne mousse, caviar + celery root

SUSHI-GRADE TUNA TARTARE

cherry pepper dressing, fresh herbs + chips

LOBSTER + SHRIMP

horseradish, avocado + cocktail preserves

STEAKHOUSE SALAD

romaine, hearts of palm, olives, bacon + bleu cheese

POTATO + HERB GNOCCHI

walnuts, swiss chard, olives + marjoram

SWEET POTATO, APPLE + ENDIVE SALAD

braised figs, sweet potato + pepperberry purée (add foie gras +18)

MAIN COURSES

(choice of)

DUO OF ROASTED AND FRIED CHICKEN

chicken + wild rice-stuffed brussels sprouts + white rose pesto

BUTCHER'S FILET OF BEEF

pulled short rib gravy, black garlic, steak fries + béarnaise

SCOTTISH SALMON FRITES

red wine + leeks

VEGAN POT-AU-FEU

winter vegetables, lentils + mushroom bouillon

BRAISED COD

bacalao, roasted beets + herb jus

CLASSIC LOBSTER

baked potatoes, grilled vegetable relish + saffron lobster glaze (+\$15)

SUPPLEMENTAL FOR THE TABLE

GRILLED TRUFFLE FLATBREAD 20

LOBSTER MAC + CHEESE 20

CRISP RISOTTO
wild mushrooms + surryano ham 18

DESSERTS

[choice of]

PERUVIAN CHOCOLATE MOUSSE
passion fruit crèmeux + candied peanuts

WARM VANILLA CAKE
caramel + chocolate pâté

BLOOD ORANGE SORBET
exotic fruit salad + lemongrass jus



@R2LPHL #R2LVDA