

Valentine's Celebration

February 14, 2018



Appetizers

Duck Foie Gras Terrine

Sauternes Aspic, Toasted Country Bread 28

Jonah Crab & Celeriac " Remoulade"

Perigord Black Truffles 28

Winter Vegetables "Vol Au Vent"

California Citrus & Fresh Herbs Sauce 28

Alaskan Salmon "Tartar", California White Sturgeon Caviar

Green Asparagus Salad 28

Entrees

John Dory "Demi-Deuil"

Fresh Black Truffle Risotto, 45

Maine Lobster, White Corn

Tahitian Vanilla Sauce 40

Wild Mushrooms Raviolis, Fresh Périgord Black Truffles

Aged Port Wine Sauce 40

Roasted Duck Breast " A L'orange"

Winter Vegetables "Jus "Simple " 45

Prime Aged Beef Tenderloin

Seared Foie Gras, Périgord Black Truffle Sauce, Potato Gratin Dauphinois 45

Desserts

Julian Apple "Tarte Tatin"

Salted Caramel Sauce 12

Warm Semi-Bitter Chocolate "Fondant"

Tangerine Sorbet 12

Dry Fruit & Nut Nougat Glacé

Raspberry Coulis 12

Three Courses – 75

Wine Pairing – 25

Bistro du Marche
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