

VALENTINE'S DAY

AT BISTRO DU MARCHÉ

\$75 PER PERSON



POUR COMMENCER

POACHED WEST COAST OYSTERS, CALIFORNIA CAVIAR, CHILLED VICHYSOISE

OR

JOHNA CRAB SALAD, PÉRIGORD BLACK TRUFFLE CELERIAC "RÉMOULADE"

OR

WINTER VEGETABLES & FRESH HERBS " TARTE FEUILLETÉE"

ENTREES

JOHN DORY, ROOTS VEGETABLES "RISOTTO", "SAUCE GENEVOISE"

OR

LOBSTER " A LA COQUE, FAÇON THERMIDOR" CALIFORNIA CITRUS ARTISAN FRESH PASTA

OR

PRIME BEEF TENDER LOIN, CLASSIC SAUCE BÉARNAISE "FAÇON ESCOFFIER"

OR

ROASTED DUCK MAGRET, CALIFORNIA LIME "GASTRIQUE SAUCE"

OR

OUR FAMOUS WILD MUSHROOMS RAVIOLIS, FRESH PÉRIGORD BLACK TRUFFLE

DESSERTS

SEMI BITTER CHOCOLAT "FONDANT", MANDARINE SORBET

OR

MEYERS LEMON TART, RASPBERRY SORBET

OR

POACHED VANILLA PEAR "BELLE HÉLÈNE"

Reservations required.