



TRAVELLE



Valentine's Day 2019

\$95 Per Person

TO START

Champagne Toast

FIRST COURSE

Kampachi Crudo

Hearts of Palm, Passion Fruit, Blood Orange

SECOND COURSE

Perrier Jouet Champagne Risotto

Nantucket Bay Scallops, Osetra Sturgeon Caviar

THIRD COURSE

Pomegranate Glazed Lamb Loin

Panisse, Artichoke, Pine Nut, Endive

DESSERT

served shared

Chocolate Cherry Tartufo:

Mascarpone and Cherry Ice Cream, Port Wine Cherry Gelee,
Grand Cru Chocolate Sauce

Mignardise:

Hand-Rolled Chocolate Truffles

Chocolate Covered Strawberries

Chef de Cuisine, Jeff Vucko

Pastry Chef, Danielle Marelli