

Anatra



ANATRA VALENTINE'S DAY MENU

\$85 PER PERSON

1ST COURSE

SCALLOPS

SEARED SCALLOPS, CAULIFLOWER PURÉE, MUSHROOM RAGU, PEA REDUCTION

OR

FOIE GRAS

SEARED FOIE GRAS, POACHED PEARS, BRIOCHE, CARDAMOM CARAMEL

2ND COURSE

ZITI

VENISON RAGU, 48 MONTH PARMIGIANO

OR

RISOTTO

QUAIL, CANTAL CHEESE, CHANTERELLE MUSHROOM

3RD COURSE

LAMB

COLORADO LAMB, SWISS CHARD, TALEGGIO CHEESE, POMME ALIGOT, BORDELAISE

OR

NEW YORK

PRIME NEW YORK, CONFIT CIPPOLINI, POMME PURÉE, AMARONE REDUCTION

OR

SEA BASS

SEA BASS, ASPARAGUS, CELERY ROOT PURÉE, ORANGE RIESLING SAUCE

4TH COURSE

CHOCOLATE

FLOURLESS VALRHONA CHOCOLATE CAKE, RASPBERRY PURÉE

OR

CLAFOUTIS

STRAWBERRY FLAN, ORANGE AND ALMOND CREME ANGLAISE