

*Chez Philippe*



## Valentine's Day Evening

WEDNESDAY, FEBRUARY 12 -14

\$100/\$65 WINE PAIRING

APÉRITIF

### Amuse Bouche

FIRST COURSE

#### Trout Bisque and Dumpling

SMOKED TROUT BISQUE | SEMOLINA DUMPLING

SECOND COURSE

#### Asparagus and Lobster

ASPARAGUS | CHANTERELLE SALAD | LEMON-BUTTER POACHED LOBSTER

INTERMEZZO

### Lemon Vermouth Sorbet

FOURTH COURSE

#### Filet Mignon, Beef Short Rib in Puff Pastry for Two

TOPINAMBUR FLAN | PORT WINE POACHED CRISPY SALSIFY

CHARCOAL ROASTED YUKON POTATO

WHITE TRUFFLE HOLLANDAISE

DESSERT COURSE

#### "Sweet Love is in the Air"

RASPBERRY THYME CHOCOLATE TART

MILK CHOCOLATE BAVARIAN HEART | PASSION FRUIT BRÛLÉE

HIS AND HERS ALMOND MACARONS