

THE
[fRENCH]
WINDOW

ST. VALENTINE'S DAY

14 Feb 2019 6-8pm

AMUSE BOUCHE

Egg Yolk Mousse on Pan Brioche
& Vintage Sturia Caviar

STARTER

Eire Oyster, Boston Lobster & King Crab Leg Seafood Platter,
Cocktail Sauce, Mignonette, Fresh Lemon

SOUP

Boston Lobster Bisque, Sour Cream,
Lobster Meat, Tobiko

MAIN

Carnaroli Risotto, Brittany Brie Cheese & Black Truffle

Or

Pan Seared John Dory, Carrot Vichy,
Potato Mousseline, Saffron & Pernod Sauce

Or

Roast Wagyu Beef Tenderloin Rossini, Pan Seared Duck Foie Gras,
Black Truffled Gravy

DESSERT

Rose Tiramisu

4-course \$1,288 for two persons

*10% service charge applies

Please advise us if you have any food allergies

THE
[fRENCH]
WINDOW

ST. VALENTINE'S DAY

14 Feb 2019 8:30-10:30pm

AMUSE BOUCHE

Egg Yolk Mousse on Pan Brioche
& Vintage Sturia Caviar

STARTER

Eire Oyster, Boston Lobster & King Crab Leg Seafood Platter,
Cocktail Sauce, Mignonette, Fresh Lemon

SOUP

Boston Lobster Bisque, Sour Cream,
Lobster Meat, Tobiko

ENTRÉE

Pan Seared Alsatian Foie Gras, Candied William Apple, Pan Brioche

MAIN

Carnaroli Risotto, Brittany Brie Cheese & Black Truffle

Or

Pan Seared John Dory, Carrot Vichy,
Potato Mousseline, Saffron & Pernod Sauce

Or

Roast Wagyu Beef Tenderloin Rossini, Pan Seared Duck Foie Gras,
Black Truffled Gravy

DESSERT

Rose Tiramisu

5-course \$1,888 for two persons

*10% service charge applies

Please advise us if you have any food allergies