

VALENTINES DINNER

Seafood Special

TO SHARE

MINI SEAFOOD TOWER 39.

Mussels, Oysters, Shrimp, Ceviche

Appetizers & Salads

LOBSTER BISQUE 16.

HALF DOZEN OYSTERS 18.

MIXED GREEN SALAD 12.

Bruléed Goat Cheese, Anjou Pear, Granola

BEET SALAD 16.

Bruléed Goat Cheese, Anjou Pear, Granola

TORCHON DE FOIE GRAS 28.

Fig Jam, Balsamic Reduction, Toasted Brioche

LARGE SHRIMP COCKTAIL 19.

SMOKED SALMON RILLETTES 18.

Cucumber, Arugula

ESCARGOTS BURGUNDY 16.

Garlic, Parsley, Butter

Desserts

CREME BRULÉE 10.

CHOCOLATE MOUSSE 10.

TARTE TATIN 10.

CHOCOLATE LAVA CAKE (FOR 2) 14.

SORBET 7.

Main Course

ROASTED SALMON 29.

Vegetables, Champagne Lemon Sauce

FILET MIGNON 38.

Bordelaise Sauce

FILET & PRAWNS 48.

Garlic Herb Butter

COQ AU VIN 27.

Braised Chicken Leg, Lardons, Mushroom,
Carrots, Potato, Red Wine

PAN SEARED SCALLOPS 36.

Melted Leek Pasta, Lemon Crème Fraiche, Caviar

WILD MUSHROOM RAVIOLI 22.

Wild Mushrooms, White Wine, Tarragon Cream Sauce

ROASTED TROUT ALMONDINE 27.

Haricot Verts, Brown Butter

LAMB SHANK 36.

White Bean Cassoulet

LOBSTER RISOTTO 45.

ORANGE GLAZED HALF DUCK 39.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

COCKTAILS | 12

SPICY APRICOT

Ancho Chile, Apricot Liqueur, Bourbon

JALAPEÑO MARGARITA

Jalapeño infused tequila, Cointreau, citrus, clementine soda

THE PARC

Rosemary Gin, elderflower, citrus

PERE PEAR

Spiced pear liquor, Calvados Brandy, citrus

CUCUMBER GIMLET

Gin, fresh, basil, lime

LA NUIT TOMBEÉ

Lemon strawberry infused vodka, lime, St. Germain

SAZERAC

Sazerac, bitters, herbsaints

FRENCH MARTINI

Vodka, Chambord, pineapple, champagne

RASPBERRY CAIPIRINA

Leblon, Cachaca, fresh raspberries, lime

NON ALCOHOLIC | 6

MY DEAR CLEMENTINE

Izzy clementine soda, fresh ginger, lime

MAISON ROSE

Orange, lime, lemon, pineapple, lemon lime soda

LAVENDER

Lavender infused simple, syrup, lemon, acaí lemon soda

DRAFT BEER | 8

MODERN TIMES

Black House, Stout

ALESMITH Extra Pale Ale

CHIMAY Triple, BEL

THORN STREET

Saison

KRONENBERG White Ale

STONE IPA

Sangria

CLASSIC RED - CLASSIC WHITE

glass 7 / ½ carafe (500ml) 18

carafe (liter) 32

Carafes

HOUSE

White, Rosé, Red

Glass 7, 1/2 Liter 18, Liter 32

WINES BY GLASS

BUBBLES

glass | bottle

BRUT JCB No 21 Cremant De Bourgogne Burgundy, FR	9	36
BRUT Taittinger 'La Francaise' Epernay, FR	14	62

WHITES

ALBARINO Fillaboa Rias Baixas, ESP	9	35
CHARDONNAY Domaine Bernier, FR	8	36
CHARDONNAY Sonoma Cutrer RRR, Sonoma	13	55
CHARDONNAY Frank Family, Napa Valley	15	59
PINOT BLANC Trimbach Alsace, FR	10	36
PINOT GRIGIO Danzante, IT	8	36
SAUVIGNON BLANC Babich, NZ	10	38
VERMENTINO Orin Swift Corsica, FR	10	37
RIESLING Bex, Germany	8	36

REDS

CABERNET BLEND Bellevue, FR	10	38
CABERNET SAUVIGNON Alexander Brown, N. Coast	10	38
CABERNET SAUVIGNON Smith & Hook, Central Coast	12	42
GRENACHE/SYRAH Orin Swift, Location 'F' FR	10	39
MALBEC Antigal Uno Mendoza, ARG	10	38
PINOT NOIR Aquinas, Napa Valley	10	39
PINOT NOIR Chanson, Burgundy, FR	14	57
PINOT NOIR Frank Family, Napa Valley	12	42
SYRAH/GRANACH Bondas S.Rhone, FR	8	28
TEMPRANILLO Vina Zaco Rioja, ESP	8	29
ZINFANDEL Frank Family, Napa Valley	13	52
ZINFANDEL Boneshaker, Lodi	11	41

ROSÉ WINES

Gerard Bertrand Gris Blanc, FR	10	37
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Mimosas

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