

AVENA

Valentine's Day Menu

CHEF'S WELCOME

Lobster Capuccino

FIRST COURSE

Zucchini Flower Flan, Porcini Fonduta

Wild Spigola Carpaccio, Citrus-Jalapeno Dressing, Beau Soleil Ostrica

Young Goose Foie Gras, Toasted Pine Nuts, Figs, Housemade Brioche Croûte

INTERMEZZO

Quail Egg-Yolk Raviolo, Winter Sprouts, Perigord Truffle

MAIN COURSE

Dover Sole alla Ligure, Asparagus

Prime Red Angus Filet, Chanterelles, Rossini Jus

Melted Eggplant Cannelloni Gratin with Smoked Provola, Sweet Tomato Coulis

DESSERT

Passion Fruit Mousse, Strawberry Tartelette

Dark Chocolate Fondente, Raspberry Sorbet

Mignardises

Champagne Gonet-Médeville 1er Cru Brut Tradition NV

\$225/pp