

# FROG & SLIM

We cordially invite you to savor our Chef created Valentine's Celebration menu

*Selected Wine Pairings for each course available for \$45 per person*

## AMUSE BOUCHE

**Beet Cured Salmon Blini\***

Caper Crème Fraiche | Cucumber | Dill

## FIRST COURSE

(Please select one)

**Warm Mushroom Tart**

Wild Mushrooms | Spring Onions | Frisee

**Steak Tartar\***

Tarragon Mustard | Cornichons | Shallots | Caper Berries | Pecorino Cheese| Grilled Lime

## SECOND COURSE

(Please select one)

**Sunchoke Bisque**

Sterling Caviar | Crème Fraiche | Herb Oil

**Citrus Salad**

Blood & Cara Cara Oranges | Ruby Red Grapefruit | Avocado | Watercress | Fennel Goat Cheese

## MAIN COURSE

(Please select one)

**Duck a l' Orange\***

Dauphinoise Potato | Mustard Greens

**Seared Scallops\***

Hokkaido Scallops | Tomato Saffron Risotto

**Filet Oscar\***

Pan Seared Filet Medium Rare | Sweet Crab Mixture | Pomme Puree | Asparagus | Bearnaise

**Truffle Carbonara**

Fresh Taglioni Pasta | Tartufata | Parmesan | Pancetta

## SHARING FINISHING TOUCH

Chocolate Decadence Surprise

**Chef/Partner Lana Jezic**

Sous Chef Anthony Fox

\*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Our kitchen does contain various kinds of nuts, shelled and otherwise.