

# Valentine's Day

February 14th, 2025 à Paris 66

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## FIRST COURSE

*(Choice of one)*

Butter poached King Crab with Tasso oil cured salmon roe and charred leek Vichyssoise

Escargot Bourguignon

## SECOND COURSE

Wild mushroom potage

## THIRD COURSE

*(Served with pomme purée & French beans)*

Roasted Lamb Shank with blood orange glaze and blood orange relish

Lobster, Shrimp and Crab gratin

Pan Seared Filet with Duxelles and sauce Madère

## FOURTH COURSE

*(Choice of one)*

Crème Brulée

Chocolate dipped Strawberry Mousse

*One hundred fifty dollars per person  
An auto-gratuity of 20% will be added to the check*