

# EOUUS

## Valentine's Menu 2019

### 1st Course

Potato Leek Soup

Butter Poached Nantucket Bay Scallops | Shaved White Truffle



Lola Rossa

Dried Coach Farms Goat Cheese | Pink Cara Cara Oranges | Candied Pistachios |  
Pomegranate Dressing

### 2nd Course

Grilled South American Prawns

Tomatillo and Avocado Mousse | Cherry Tomato Concasse | Black Garlic Emulsion



Squid Ink Tortellini

Fragrant Mussel Velouté | Crispy Pork Belly | English Pea Emulsion



Torchon of Foie Gras

Apple Tartlet | Smokey Bacon | Chestnut Brittle | Aged Balsamic

### 3rd Course

Grilled Autumn Harvest Farms Filet Mignon

Maxim Potato Napoleon | Petit Blu Chantelle Mushrooms | Truffle Jus



Pan Roasted Alina Duck

Cardamom & Carrot Emulsion | Chinese Long Bean Salad | Forbidden Rice

### Dessert

Valrhona Chocolate Trio

Devil's Food Cake

Carmelia Mousse | Guanaja Cremeux | Ivoire Chantilly | Feuilletine Crunch



Honey Lavender Panna Cotta

Granulated Honey | Lemon Shortbread Crumble | Blueberry Black Cardamom Compote

\$145++ on February 14<sup>th</sup>

\$125++ on February 15<sup>th</sup> & 16<sup>th</sup>

One complimentary glass of champagne

*Menu Designed By*  
**Executive Chef Christopher A. Colom**  
**Executive Sous Chef Tyrone Nelson**  
**Pastry Chef Cailyn Bashaw**