

Deuxave

*Celebrate Your Love
Valentine's Day 2023*

Tuesday February 14th

\$249 per person

Wine Pairings ~ \$125



Canapes

Holland Golden Osetra Caviar, Buckwheat Blini, Crème Fraîche Panna Cotta
Foie Gras Torchon, Brioche, Blood Orange Gel
Alaskan King Crab, Mango, Avocado, Endive
Tuna Tartare, Asian Flavors, Persian Cucumber
Beet-Cured Patagonian King Salmon Crudo, Marble Rye, Horseradish Dill Creme
Champagne, Rosé, Le Mesnil Sur Oger, Philippe Gonet

First Course

Butter Poached Lobster

Native Lobster, Maitake Mushroom, Fennel, Rutabaga, Tarragon, Lobster Emulsion
Riesling, Alsace, Trimbach, Cuvée Frédéric Emile

Second Course

Braised Duck Leg Canard À L'Orange Raviolo

Cara Cara, Foie Gras, Wilted Watercress, Candied Zest & Ginger Crumble, Bigarade Sauce
Armand Heitz, Sol de Rosé, Coteaux Bourguignons

Third Course

Seared Diver Scallop

Melted Leek, Cauliflower & Potato "Robuchon", Perigord Black Truffle, Sauce Perigieux
Benjamin Leroux, La Pièce Sous Le Bois, Blagny, Burgundy

Fourth Course

Trio of Milk-Fed Humanely-Raised Veal

Porcini Crusted Tenderloin, Braised Cheek & Crispy Sweetbreads, Celeriac Puree, Carrot
Cipollini Confit, Sauce Financière
L'Esquisse de Château La Tour Figeac (2nd of Château La Tour Figeac), St. Emilion, Bordeaux

Dessert Course

Blood Orange & Pineapple Vacherin

Meringue, Blood Orange, Poached Pineapple, Pineapple & Blood Orange Twist Sorbet
Vanilla Sponge Cake
Montbaillac, Cuvée Madame

A Parting Gift of Mignardise and Truffles

*These items contain raw or undercooked meats, poultry, seafood, shellfish or eggs. Consuming these items may increase your risk of food borne illness.
Please alert your server to any and all possible food allergies.

Chef / Owner - Chris Coombs | Pastry Chef - Olivier Mallard | Proprietor - Brian Piccini