

MORE AMOUR



Available the weekends of February 5th,  
12th and 19th, from 5.30pm to 9.30pm

Please let us know if you have any food allergies and require further assistance with the menu. We will certainly do our best to accommodate your needs.

Consuming raw or under-cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked.

Please note that all applicable taxes, a \$5 delivery charge and a gratuity of 21% will be added to your check.

## more amour

MARTINI FOIE GRAS PASSION MOUSSE  
Passion Gelée, Walnuts - Peanuts Hoisin Crumble,  
Green Apple

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LOBSTER MARBLE  
Maine Lobster and Bisque Gelée, Licorice,  
Green Tea Croutons

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TRADITIONNAL FILET MIGNON  
Truffle Crusted Beef Tenderloin,  
Roasted Fingerling Potatoes, Candied Cherry, Truffle Jus

\*OR\*

CITRUS INFUSED SEABASS  
Steamed Seabass, Sauteed Kale, Parsnip-Celery Purée

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BACCARAT FINALE  
Chocolats et Macarons

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\$165 / person

## our wine recommendation

CHAMPAGNE CUVÉE RARE

Reims, France, 2002

400

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CHABLIS GRAND CRU, CHÂTEAU  
GRENOUILLES, LA CHABLISIENNE

Burgundy, France, 2015

192

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PINOT NOIR, VOLNAY, DOMAINE GLANTENAY

Burgundy, France, 2014

120