

THE LITTLE DOOR

Valentine's Day

Glass of Champagne



{ *First Course* }

FRESH SPINACH *and* ENGLISH PEA POTAGE

Cream Fraiche and Dill

or

ROASTED BEETS, WILD ARUGULA *and* SHAVED REGGIANO PARMESAN

Aged Balsamic Vinaigrette

{ *Second Course* }

DUCK THREE WAYS *with* PORT WINE REDUCTION

Brioche Toast & Watercress Salad

or

DUNGENESS CRAB MEAT, AVOCADO *and* SHAVED FENNEL SALAD

Blood Orange & Ginger Vinaigrette with Toasted Almonds

{ *Third Course* }

GRILLED FILET MIGNON *with* A PORT WINE SAUCE

Truffle Pommes Anna Potatoes, Carrot Purée and Steamed Asparagus

or

ROASTED ORGANIC CHICKEN BREAST *with* PORCINI MUSHROOM SAUCE

Crispy Polenta and Sautéed Baby Broccoli

or

ROASTED JOHN DORY FILET *with* A LOBSTER *and* TARRAGON SAUCE

Spinach Ravioli, Braised Fennel and Baby Carrots

or

WILD MUSHROOM *and* BABY VEGETABLE POLENTA NAPOLEON

Roasted Beet Purée and Black Truffle Sauce

{ *Desserts* }

SERVED *with* COFFEE *or* MOROCCAN MINT TEA