

# PROVENCE

CLASSIC • FRENCH • MODERN

## *Valentine's Day Menu*

FRIDAY FEBRUARY 14<sup>TH</sup> & SATURDAY FEBRUARY 15<sup>TH</sup>

### AMUSE

Bourbon Glazed Pork Belly, Wonton

### FIRST COURSE

Duck Liver Pate, Blackberry Apple Conserva,  
Crostini

### SALAD

Beet Napoleon Trio, Roasted Red, Golden &  
Candy Cane Beet, Goat Cheese, Arugula

### SECOND COURSE

Grilled Octopus, Saffron Aioli, Fingerling  
Potatoes, Frisee

### MAIN COURSE

Lobster Risotto, Tarragon, Peas,  
Grana Padano

OR

Herb Crusted Lamb Chop Lollipops, Polenta,  
Rosemary Carrots

OR

Mushroom Ravioli, Black Truffle, Pecorino,  
Sage

### DESSERT

Dessert Trio to Share

\$98 PER PERSON

PLUS TAX & GRATUITY

VEGETARIAN & GLUTEN FREE OPTIONS AVAILABLE  
UPON REQUEST

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RESTAURATEURS – ANDREW BARES & KELLY LAVORGNA  
EXECUTIVE CHEF – JESSICA KAROLYI