

PROVENCE

CLASSIC • FRENCH • MODERN

Valentine's Day Menu

FRIDAY FEBRUARY 14TH & SATURDAY FEBRUARY 15TH

AMUSE

Bourbon Glazed Pork Belly, Wonton
VEGETARIAN SUBSTITUTE: TOFU

FIRST COURSE

Duck Liver Pate, Blackberry Apple Conserva,
Crostini
VEGETARIAN SUBSTITUTE: WALNUT & MUSHROOM

SALAD

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

SECOND COURSE

Grilled Octopus, Saffron Aioli, Fingerling
Potatoes, Frisee
VEGETARIAN SUBSTITUTE: ARTICHOKE

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

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