

# PROVENCE

CLASSIC • FRENCH • MODERN

## *Valentine's Day Menu*

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

### AMUSE

Slow Roasted Pork Belly, Wonton Cup  
VEGETARIAN SUBSTITUTE: TOFU

### FIRST COURSE

Port Wine Duck Mousse, Cherry Rose Infused  
Apple, Blackberry Conserva, Brioche  
VEGETARIAN SUBSTITUTE: WALNUT & MUSHROOM PATE

### SALAD

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

### SECOND COURSE

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

### MAIN COURSE

Lobster Risotto, Tarragon, Peas,  
Grana Padano

OR

Pan Seared Lamb Lollipops, Polenta, Broccolini

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