

CHEF'S CHOICE VALENTINE'S

23 NORTH RESTAURANT • \$120 PER PERSON

AMUSE BOUCHE

Seasonal Canapé Duet

Citrus Shrimp & Avocado · Roasted Beet & Goat Cheese

COURSE I - STARTER

Roasted Beet & Goat Cheese Salad

Frisée, Romaine, Radicchio, Pistachio, Grape Tomato, Champagne Vinaigrette

Tuna Crudo

Cucumber, Ginger Soy, Citrus Oil, Sesame

Petite Lobster Bisque

Cognac Cream, Chive Oil

COURSE II - ENTRÉE

Wild Mushroom Pappardelle (Vegetarian)

Parmesan, Thyme, White Wine Cream

Roasted Cornish Hen

Whipped Potato Purée, Glazed Seasonal Vegetables, Rosemary Jus

Herb-Crusted Beef Tenderloin

Garlic Mashed Potato, Seasonal Vegetables, Red Wine Jus

Herb-Crusted Rack of Lamb

Whipped Potato Purée, Seasonal Vegetables, Rosemary Jus

Pan-Seared Snapper

Coconut Risotto, Charred Vegetables, Lemon Beurre Blanc

Lobster Thermidor

Roasted Lobster Tail, Tarragon-Mustard Cream, Gruyère Gratin, Whipped Potato Purée, Mini Bell Peppers & Broccoli Florets

COURSE III - DESSERT

Chocolate Fondant

Vanilla Crème Anglaise, Raspberry Coulis

Deep-Fried Cheesecake

Vanilla Whip, Berry Compote

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