

BARDOT

B R A S S E R I E

Valentine's Day

94 PER GUEST | PRIX FIXE

AMUSE

BAY SCALLOPS*

sauce meunière, crispy parsley, piment d'espelette

STARTERS

for the table

CUPID'S ARROW OYSTERS

1/2 dozen, champagne mignonette, ossetra caviar

CRAB & ENDIVE

caper aioli, garlic streusel, parmigiano-reggiano

STEAK TARTARE*

usda prime filet, egg yolk, sauce verte

TARTE FLAMBÉE

artichoke hearts, fromage blanc, bacon lardon

ENTRÉES

choice of

GNOCCHI PARISIENNE

white truffle butter, toasted potato broth

FLOUNDER & PEARLS*

croissant-crusted, parsnip purée, champagne-caviar beurre blanc

LAMB SHANK EN CROUTE

petite root vegetables, red wine jus

32oz. PORTERHOUSE FOR TWO*

sauce diane, truffle pomme purée, green beans & almonds

\$29 PER PERSON SUPPLEMENT

DESSERT

for the table

WARM ALMOND PITHIVIER

crème fraîche, fresh berry compote