

# EXILE

## VALENTINE'S DAY MENU

\$100 (+TAX) PER PERSON - SELECT ONE DISH FROM EACH COURSE

### »» ————— ▶ APPETIZER ◀ ————— ««

#### Grilled Calamari

Grilled calamari with charred chorizo, roasted red pepper nage, and arugula

#### Roasted Beet & Strawberry Salad

Roasted beets and strawberries with pistachio, goat cheese, arugula, and balsamic reduction

#### Baked Brie en Croûte

Baked brie in puff pastry with honey, pistachio, and 24-hour apple pavé

### »» ————— ▶ ENTRÉE ◀ ————— ««

#### Salmon Tournedos

Roasted salmon served with saffron risotto, confit cherry tomatoes, and olive oil cream emulsion

#### Marinated Chicken Breast

Pan-seared chicken breast with duck fat-roasted baby potatoes, sautéed vegetables, and natural jus.

#### Beef Tenderloin

Pan-seared and roasted beef tenderloin with sautéed bread gnocchi fonduta, demi-glace, and café de Paris butter

#### Roasted Vegetable Rigatoni alla Vodka

Rigatoni with roasted red onion, red peppers, and zucchini in a creamy tomato vodka sauce

### »» ————— ▶ DESSERT ◀ ————— ««

#### Red Velvet Cake

Red velvet sponge with cream cheese frosting, raspberry purée, crème Chantilly, mint, and heart-shaped chocolate décor

#### Dark Chocolate Mousse

Layered dark chocolate mousse with gianduja ganache, blueberry meringue, Chantilly cream, and double heart chocolate décor

#### Strawberry Cheesecake

Strawberry cheesecake layered with fresh strawberries, finished with mirror glaze, strawberry compote, macaron, and sugar décor