

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 gianduia 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