

Valentine's Day Menu – Between Paris & the Caribbean

Amuse-bouches *choose between*

Creole gougère

Fresh goat cheese, lime & thyme 

Chilled oysters, Creole raspberry mignonette

Red wine vinegar, shallots & habanero pepper  

Gratinated oysters

Leeks, white wine & Comté cheese

Starters *choose between*

Zacapa rum onion soup

Slow-caramelized onions, rich broth & cheese gratin 

Black cod accras

Crab-cake style, fish roe tarama mayonnaise, lemon & olive oil 

Guinea fowl rillettes

House-made plantain baguette, marinated coconut 

Main Courses *choose between*

Red snapper blanquette

Creole saffron rice with green peas, glazed pearl onions, and roasted baby carrots. *Vegetarian option: crispy mushrooms.*

Beef filet mignon, salsa Criolla

Bone marrow, Caribbean duchess potatoes & reduced jus 

Pan-seared scallops

Butter-whipped joumou (pumpkin) purée, poached snow peas 

Desserts *choose between*

Preserved lemon tart

Flambéed chocolate dome with Chartreuse 

Soursop & coffee éclair

Coffee pastry cream, soursop center, choux pastry 

