

# 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