

VALENTINE'S DAY

5 CHURCH MIDTOWN

AMUSE-BOUCHE

Shrimp Ceviche | Herb-Toasted Crostini | Beet-Pineapple Pico | Pickled Daikon | Minced Shrimp

COURSE ONE

Caprese Panna Cotta | Mozzarella Panna Cotta | Basil Panna Cotta | Heirloom Cherry Tomato Confit | Basil Oil

Maple Bourbon Glazed Foie Gras | Plantain Pavé | Kiwi Salsa | Maple Bourbon Caramel Sauce

Pink Peppercorn Miso Branzino | Sesame Branzino | Pink Peppercorn Miso Broth | Bean Sprouts | Cilantro-Leek Slaw

COURSE TWO

Deconstructed Eggplant Parmesan | Eggplant Steak | Eggplant Crema | Blistered Tomato Basil | Ajo Blanco | Herb Sauce | Parmesan

Squid Ink Linguini | Calamari | Octopus | Truffle Bechamel | Squid Ink Beurre Blanc | Parsley Oil | Wasabi Tobiko

Roman Osso Bucco | Truffle Root Puree | Heirloom Carrots | Black Garlic Espresso Demi

COURSE THREE

Turmeric Togarashi Tofu | Habanero Hummus | Blood Orange Gastrique | Charred Blood Orange | Pickled Fennel Slaw

Mesquite Red Snapper | Green Curry Fregola | Leek Curls

Lobster Stuffed Tenderloin | Lobster Risotto | Lobster Beurre Blanc

COURSE FOUR

Strawberry Lemon Delight | Strawberry Mousse | Lemon Lady Finger | Lemon Curd

Double Chocolate Cheesecake | Milk Chocolate | Dark Chocolate | Chocolate Chantilly



\$100pp includes glass of champagne per person
\$120pp includes bottle of champagne per couple

Please make one selection per course
20% gratuity added to all guest checks