

VALENTINE'S DAY AT THE ROOSEVELT ROOM SUPPER CLUB \$65



ONE

SMOKED SEA SCALLOP CASSOULET
duck confit, Toulouse sausage, ham hock & navy beans

GRILLED HEARTS OF ROMAINE
caesar vinaigrette & shaved regianno

AHI TUNA CARPACCIO & RAINBOW TROUT TARTARE
sea urchin dressing

VENISON PAPADELLE
black truffles & savory

BARBEQUED OCTOPUS SALAD
pork belly, walnuts & ice wine vinaigrette

SOUPE A L'OIGNON
smoked gruyere & cheddar gratin

ADD

SHALLOT & BACON MASHED POTATO	7.95
TRUFFLE & PARMIGIANO POMME FRITES	7.95
CREAMED SPINACH & GARLIC CONFIT	8.95
SAUTÉED MUSHROOMS	9.95
BUTTERMILK ONION RINGS	6.95
FILET MIGNON MINI BURGERS au poivre, fromage & banquet	19.95
SPICY GARLIC JUMBO SHRIMP horseradish marmalade	19.95

TWO

DUCK CONFIT & GUANCIALE RISOTTO
sunchokes & sage

DUFFERIN COUNTY LAMB RACK
chestnuts, chipolata sausage, bacon & madiera sauce

COQ AU VIN
crispy chicken, honey mushrooms, bacon,
cipollini onions & Riesling sauce

VENISON RIB CHOP
choucroute, juniper veal reduction & mustard croquette

FISH & CHIPS
crispy filet of sole, pont neuf potato & lobster tartare sauce

WELLINGTON COUNTY DRY AGED FILET OF BEEF
shaved frozen foie gras, black truffles & haricots verts

THREE

CRÈME BRÛLÉE

BLOOD ORANGE & CARAMEL TART
pistachio ice cream

APPLE TART TATIN
cranberry preserve & walnut ice cream

CHOCOLAT
dark chocolate cake, white chocolate ice cream
& milk chocolate beer fritter

PARIS-BREST
choux pastry & almond creme with beurre noisette miel