



VALENTINE'S DAY

\$60 PER PERSON | \$20 BEER PAIRING

COURSE ONE

(CHOICE OF)

STEAK TARTARE / *hand cut NY strip, fried capers, worcestershire emulsion*

LOBSTER BISQUE / *lobster, cream, dry sherry*

BEETS & BLOOD ORANGE / *roasted beets, thyme crème fraîche, hazelnuts, frisée, watercress, citrus vinaigrette*

COURSE TWO

(CHOICE OF)

MARINIÈRE MUSSELS / *white wine, garlic, lemon, parsley, compound butter*

SEARED SALMON / *carrot puree, belgian endive, butternut squash, romanesco, red peppers, beurre blanc*

STEAK & FRITES / *pan-seared new york strip, frites, herbed butter, mixed green salad*

RABBIT IN KRIEK / *braised in kriek beer, crispy fingerling potatoes, haricot verts, sour cherries*

PORK SCHNITZEL / *fried pork chop, herbed spaetzle, sauerkraut, mustard cream sauce*

COQ AU GEUZE / *roasted breast, bacon lardons, oyster mushrooms, herbed spaetzle, gueuze sauce*

COURSE THREE

(CHOICE OF)

POT DE CREME / *bittersweet chocolate, chantilly cream*

COFFEE CARAMEL GAUFRE DE LIÈGE / *coffee caramel, candied almond, chantilly cream*

CHEESE BOARD / *Chef's selection of cheese with pickled vegetables and cherry mostarda*