

Executive Chef: Michael Fiorianti

Chef de Cuisine: Keyon Coleman



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BISTRO - CAFÉ - WINE BAR

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VALENTINE'S DAY MENU 2018

Appetizer

Baby Arugula, Shaved Parmigiano Reggiano, Lemon Fennel Vinaigrette 🍃

or

Bacon Wrapped Cabrales Stuffed Dates

or

Smoked Oyster and Parsnip Bisque, Tarragon Crema

Second

Squid Ink Rigatoni,

Frutti di Mare Bolognese, Pomodoro, Calabrian Chiles, Citrus Bread Crumbs

or

Melted Leek Risotto,

Mascarpone, Caramelized Onion Jus, Crispy Shallots 🍃

Entree

Black Bass,

Crispy Salsify, Jumbo Lump Crab Velouté

or

6 oz. Filet Mignon,

Kale and Potato Gratin, Foie Gras Butter, Haricots Verts

or

Butternut Squash Wellington -

Roasted Butternut Squash, Kale and Mushroom Duxelle,
Bucheron Cheese Puff Pastry, Wild Mushroom Porcini Sauce 🍃

Dessert

Crème Brûlée,

Strawberry Sugar, Strawberry Marmalade

or

Caramelized Apple Tarte Tatin,

Vanilla Bean Gelato and Cinnamon Brown Butter

Four Course Prix Fixe: \$95/person + tax + gratuity

Please advise your server of any food allergies prior to ordering

This menu is not available a la carte and no substitutions are permitted

Full table participation is required

