

mister parker's

Valentine's Day 2018

Starter

(choose one)

Capital Oysters
Blood Orange Champagne Granité, Grated Wasabi-Fennel Salad
Sautéed Maine Lobster Cassolette, Sweet Corn Ravioli, Pecan and Corn Chowder
Spring Salad, Candied Beets, Creamy Basil-Bleu d'Auvergne, Avocado, Marinated Sun Choke
Braised Short Rib on Chestnut & Parsnip Mousseline, Truffle Emulsion, Crispy Brussel Leaves

Soup

(choose one)

Australian Sweet Prawn and Alaska Crab Bouillon
Avocado Tartine, Spicy Harissa Aioli
Porcini Mushroom Velouté
Bell Weather Ricotta and Truffle Quenelle, Toasted Brioche Croutons

Entrée

(choose one)

Seared Duck Breast
Duck Confit and Shaved Artichoke Risotto, Sweet Cardamom Glaze
Olive Oil-Basted Halibut
Saffron Celery Root Purée, Moroccan Spiced Heirloom Carrot,
Roasted Garlic & Sun Dried Tomato Vinaigrette
Pan Seared Beef Filet
Peruvian Purple Potatoes & Pecorino Tots, Jumbo Asparagus, Bordelaise Butter
Quinoa Crust Goat Cheese Tart
Shaved Heirloom Carrot Salad, Grilled Piquillo and Basil Purée, Petit Legumes

Dessert

(choose one)

Dark Chocolate Tart
Caramelized Banana Panna Cotta, Espresso Crumble
Lychee and Vanilla Bean Mousse
Strawberry Rose Gelée, Almond Jaconde

Mignardises

Passion Fruit and Chocolate Macarons

\$95 per person
plus tax and service charge