

ST. VALENTINE'S DAY

// BALLERINA & THE TZAR MENU

FIRST COURSE.

// CHOICE OF PER PERSON:

SHRIMP COCKTAIL.

Jumbo prawns, bloody mary cocktail sauce.

OYSTERS*.

Raw on the half shell or grilled with smoked butter, caviar & chives.

SECOND COURSE

// CHOICE OF PER PERSON:

MIXED GREENS SALAD.

Shaved root vegetables, local greens, beet vinaigrette.

BORSCHT.

Pickled beets, sour cream, dill.

THIRD COURSE.

// CHOICE OF PER PERSON:

FILET MIGNON OSCAR STYLE.*

Garlic mash, asparagus, lobster, bearnaise.

BONE-IN PORK CHOP.*

Roasted fingerlings, apple chutney.

PAN SEARED SALMON.*

Lemon-chive risotto, caviar butter sauce.

DESSERT.

// FOR THE COUPLE:

"CAVIAR AND CHAMPAGNE"

Red velvet blini, cream cheese icing, fruit caviar, champagne.

// \$120 PER COUPLE. PRIX FIXE MENU.
// *THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, EGGS, FISH, LAMB, MILK, POULTRY OR SHELLFISH REDUCES THE RISK OF FOOD BORNE ILLNESS
INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT HIGHER RISK IF THESE FOOD ARE CONSUMED RAW OR UNDERCOOKED.

2019.

