

THE
RED
CAT

VALENTINE'S DAY 2017

\$75 per person

APPETIZERS

QUICK SAUTÉ OF ZUCCHINI

toasted almonds and pecorino

HOUSEMADE TAGLIATELLE

peekytoe crab, parmesan, lemon, brown butter

CRISPY FRIED OYSTERS

curry, salmon caviar, cucumber sauce

SCOTTISH SALMON CRUDO

trout caviar, sea beans, wild rice, mustard seed vinaigrette

BLISTERED HARD SQUASH

pear, pepitas, pomegranate, chanterelles, roasted lemon vinaigrette

STEAK TARTARE

pine nus, egg, grilled bread, mustard crema

ENTREES

ARTIC CHAR

cauliflower, swiss chard, pine nut-caper gremolata

ATLANTIC HAKE

hedgehog mushrooms, haricot vert, celery root puree

SLOW ROASTED DUCK BREAST

farro, almonds, dates, mascarpone, port sauce

GRILLED FILET MIGNON

parmesan flan, spinach, périgourdine sauce

ALL NATUARL CHICKEN

spaetzle, sour cream, black trumpets, chicken jus

GRILLED SWEET POTATO

oyster mushrooms, salsify, chive crème fraiche

DESSERT

BUTTERMILK PANNA COTTA

pomegranate, tangerine, blood orange sorbet

CHOCOLATE BUDINO

devil's food cake, chocolate pearls, whipped cream

BANANA CROSTATA

caramel sauce, rum-raisin ice cream