

Worman House BISTRO

VALENTINE'S DAY

Monday February 14th, 2022

4 o'clock p.m. until 9 o'clock p.m.

150 for food 85 for wine

CHEF'S TASTE

Champagne or Sparkling Cider

FIRST COURSE *Choice of*

Wilted Baby Spinach Salad

*Beetroot, Soft Boiled Egg, Pickled Shallots, Stilton, Warm Bacon Vinaigrette
(2018 Les Tourelles De La Cree Chardonnay Bourgogne \$25)*

or

Baked French Onion Soup

*Beef Broth, Caramelized Sweet Onions, Crusty Farmhouse Bread, Comte Cheese Brûlée
(2018 Louis Jadot Beaujolais-Villages \$18)*

SECOND COURSE *Choose one to share*

Seafood Sampler

*Fresh Shucked Oysters, Jumbo Poached Shrimp, Crab & Cockle Ceviche, Charred Lemon, Traditional Accoutrement
(Moët Chandon Imperial Brut \$35)*

or

Smoked Chicken & Asparagus Ravioli

*Sweet Pea Puree, Shaved Pecorino Cheese, Saffron Oil, White Wine Beurre Blanc
(2018 Les Tourelles de la Cree, Chardonnay, Bourgogne \$25)*

THIRD COURSE *Choice of*

Petit Filet Duo

*Butter Poached Asparagus, Truffle Whipped Potatoes, Sauce Robert, Duck Liver Emulsion
(2014 Orin Swift Department 66 'D66 \$28)*

Seared Diver Scallops

*Linguini Pasta, Clams, White Wine Cream Sauce, Baby Vegetables
(2019 Paul Pernot Puligny-Montrachet Beaune \$45)*

Roasted Cornish Game Hen

*Parsnip Puree, Wild Rice & Ancient Grains, Roasted Romanesco, Apricot Brandy Glaze
(2017 Domaine Tallot-Beaut Chorey-Les-Beaune \$35)*

or to share

Dover Sole Meuniere

*Lyonnais Potatoes, Truffled Creamed Spinach, Lemon Caper Brown Butter Sauce
(2016 Chapoutier Chateaufort-Du-Pape, la Beaune \$45)*

Chateaubriand Of Beef Tenderlion

*Parisian Roasted Root Vegetables, Glazed Potatoes, Black Truffle & Liver Jus
(2016 Chateau Chamail, left Bank \$18)*

DESSERT *To Share*

Worman House Chocolate Sampler

*Chocolate Pot de Crème, Chocolate Covered Strawberries, Chocolate Mousse Dome, Chocolate Petit Fours
(Graham's 20 year Tawney Port \$18)*