

Worman House BISTRO

VALENTINE'S DAY DINNER

Wednesday February 14th, 2024

\$128 per person

CHEF'S TASTE

A gift from the Chef to start your meal

FIRST COURSE

Tuna Carpaccio*

winter citrus, pickled red onion, radish, furikake, soy

SECOND COURSE

Frisée Radicchio Salad

goat cheese, gala apple, raspberry, house granola, cider honey vinaigrette

THIRD COURSE

Seared Foie Gras

orange brioche toast, brulee'd meringue, maple coffee reduction

FOURTH COURSE

Choice of

Pan Seared Red Snapper*

bay shrimp, fregola sarda, braised kale, roasted tomato glaze

Cinnamon Spiced Duck Breast*

herbed farro, braised salsify, bitter cholate, brussels sprout leaf, vermouth cream

8 oz Filet Mignon "Au Poivre"*

maine lobster pommes puree, fried potato gaufrettes, cognac peppercorn sauce

Celery Root Cannelloni

spaghetti squash, braised red wine cabbage, parsnip blanquette

FIFTH COURSE

Choice of

Raspberry Basil Custard

white chocolate custard, raspberry basil "jus", raspberry gel, sweet sable cookie

Chocolate Peanut Butter Mousse (GF)

peanut butter cremieux sprayed chocolate, caramel, chocolate puffed rice cookie, vanilla ice cream

Worman House Signature Macarons on Departure

*Consuming raw or under cooked meat & eggs may increase your risk of food borne illness
Menu items availability and pricing are subject to change with out notice.