

***Chez François  
Presents  
A St. Valentine's Day Wine Dinner  
Saturday, February 13, 2021  
In The Main Dining Room  
6:30 p.m.***

***Scotch-Barreled Smoked Salmon Croque-Monsieur, Jicama & Cucumber Salad***

*Pullman bread filled with smoked salmon and Gruyère cheese lightly egg battered and sautéed, garnished with a jicama and cucumber salad.*

***Cremant De Bourgogne Rosé, JCB, Burgundy, France, NV***

***Cream of Heirloom Carrot & Curry Soup, Pineapple Brunoise & Maine Sea Scallop***

*Purée of heirloom carrots and curry soup served with a warm pineapple brunoise with fine herbs topped with seared diver sea scallop and herb infused olive oil.*

***Pinot Blanc, Albert Mann, Alsace, France, 2018***

***Soufflé au Fromage, Cranberry Chutney & Pancetta Crackling***

*Ubriaco and Parmigiano-Reggiano cheese baked with cranberry chutney, with pancetta crackling.*

***Sancerre "Les Monts Damnes", Pierre Martin, Loire Valley, France, 2018***

***Seared Australian Lamb Chop, Tomato Glace de Viande, Celery Root Espuma***

*Lamb chop, lightly peppered, seared, served over a quenelle of root vegetables and cannellini beans, topped with a roasted tomato glace de viande, finished with a celery root espuma.*

***Coudoulet de Beaucastel "Côtes du Rhône", Southern Rhône Valley, France, 2017***

***Roast Tenderloin of Beef, Hickory Smoked Wild Mushroom Sauce***

*Roast tenderloin of beef cooked medium-rare served with spaghetti squash topped with a seasonal hickory smoked wild mushroom sauce, seasonal baby carrots.*

***Château Croix-Mouton "Bordeaux Supérieur", Bordeaux, France, 2016***

***Chocolate Napoleon, Berry Coulis & Chocolate Covered Strawberries***

*A flaky pastry filled with chocolate Chantilly and chocolate Bavarian cream, with seasonal berries, drizzled with a berry coulis, garnished with chocolate covered strawberries.*

***Tawny Port "10 Year", Grahams, Douro Valley, Portugal, NV***

***\$125/Per Guest***

***Tax & Gratuity not included.***