

# Josephine House



## VALENTINE'S DAY

FEBRUARY 14, 2019

### *First Course*

#### **Bibb Lettuce Salad**

shaved tri color carrots, roquefort, toasted almonds & lemon vinaigrette

#### **Beef Carpaccio**

sunny quail egg, sourdough breadcrumb, fino sherry reduction & baby arugula

#### **Roasted Tomato Bisque**

crispy prosciutto, chive oil & garlic fontina crouton

...

### *Second Course*

#### **Prime 7oz Filet**

roasted shallot, parsnip purée, shallot red wine beef jus

#### **Crispy Red Snapper a la Plancha**

shrimp & saffron risotto, grilled asparagus & lemon

#### **Truffle Ravioli**

shaved winter truffle, shaved brussels sprouts  
hazelnut infused ricotta & mushroom cream sauce

...

### *Dessert*

#### **Pink Grapefruit & Almond Layer Cake**

satsuma sorbet

#### **Vanilla Bean Pot de Creme**

rose chantilly & candied rose petals

#### **Chocolate Flan Tart**

white wine poached pear

*\$75 per person*