

FLAMANT

Valentines Menu 2018

First Course

Steamed King Crab, Beurre blanc, Chives

Or

Foie Gras Terrine, Persimmon – Carrot, Sauterne Jus, Frisee

1+1=3

cava, Cygnus, brut nature reserva

Second Course

Grilled Octopus,

Herb Flan, Stuffed cippolini onion

Or

Mushroom Trio – duck egg

Grilled, cappuccino, panna cotta,

Owen Roe "Sinister Hand"

red blend, yakima valley, washington, 2015

Third Course

Lacquered Bass, Carrot Caviar, Saffron Potatoes,

Cilantro crisp

Or

Lamb chops, sweet jalapeno sauce,

Braised parsnips, smoked maitake mushrooms

Domaine La Roubine

gigondas, france 2014

Dessert

Rose crystals cheesecake

&

Banana beignet, Szechuan pepper chocolate sauce

Weingut Liebfrauenstift

dry riesling, rheinhessen, germany, 2015

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Menu 75pp, optional Wine pairing 55pp
For reservations please call at 410.267.0274

Times available;
6:00 pm – 8:30 pm

A non-reimbursed deposit of \$50/person is required to reserve your table
Please inform us upon reservations about any potential food allergies.