

FLAMANT

Valentines Menu 2020

First Course

Oyster Trio, Granny Smith Apple, Sorrel Jelly, Puffed Buckwheat
Or

Caramelized V10 Scallop, Lemongrass Jus, Bacon-Potato Custard, Chives
Charles Orban, Brut Rose, France NV

Second Course

Celery Root Panisse, Shaved Bonito, Preserved Lemon Coulis
Or

Foie Gras Poelee, Butter Praline Custard, Brioche (\$15 upcharge)
John-Paul Paquet, Pouilly Fuisse, France, 2018

Third Course

Flounder Roulade, Grilled Leeks, Chervil Sauce, Black Trumpet Mushrooms
Or

Cauliflower Steak Meuniere, Almond Butter, Italian Parsley, Crispy Capers
Or

Braised Leg of Lamb, Cauliflower-Quinoa Couscous, Pumpkin Seeds, Zatar
Ch. De Parenchere, "Cuvee Raphael", Bordeaux, France, 2014

Dessert

Talbot Reserve Cheese, Chapel's Country Creamery, Easton, MD, Rustic Bread, Preserves
Or

Rose Cheesecake, Crystalized Petals
Baumard Chenin Blanc, "Quarts Chaume", France, 2015

Menu 95pp (not inclusive), optional Wine pairing 55pp
For reservations please go to Flamantmd.com

Served 13-15 Feb in addition to A-La-Carte Menu. Prix Fixe Menu only on 14 Feb.
Please inform us upon reservations about any potential food allergies or dietary issues.