

TUESDAY, FEBRUARY 14TH IN NOE

PLEASE CALL FOR RESERVATIONS, 213-356-4100 \$125 PER PERSON 5pm-10pm

FIRST COURSE

LOBSTER BISQUE

Lobster Salad | Tarragon Crème Fraiche | Lemon Crouton

Or

BABY ICEBERG WEDGE SALAD

Heirloom Tomato | Hot House Cucumber | Bacon | Blue Cheese | Chives | Peppercorn Ranch

SECOND COURSE

CRAB LEB WELLINGTON

Lyonnaise Potatoes | Grilled Asparagus | Béarnaise
Or
GRILLED TOMAHAWK RIBEYE

Potato Mousse | Haricot Vert | Sauce Périgueux
Or
KING MUSHROOM "SCALLOP"
Risotto | Fennel Salad | Red Wine Reduction

THIRD COURSE

BLUEBERRY RICOTTA CHEESECAKE

Reduced Blueberry Compote | Almond Streusel | Lemon Cream

Or

CHOCOLATE ROYALE

Chocolate Pastry Cream | Whipped Ganache | Tart Cherry