

VERSAILLES

VALENTINE'S DAY WEEKEND

FIVE COURSE PRIX FIXE MENU
WITH CHATEAU ELAN WINE PAIRINGS \$155++

AMUSE BOUCHE

POACHED CHATEAU ELAN PORT FIGS,
SERRANO HAM, BLUE CHEESE, MINT BASIL PEARLS,
ARUGULA, PORT WINE REDUCTION

CHATEAU ELAN BRUT

APPETIZER

HERB CRUSTED NEW ZEALAND LAMB CHOPS,
PARSNIP PURÉE, BABY RED BEETS, MALIBU GLAZED CARROTS,
POMEGRANATE REDUCTION

CHATEAU ELAN PINOT NOIR

INTERMEZZO

CHATEAU ELAN BRUT BLOOD ORANGE SORBET,
BOMBAY SAPPHIRE GIN PIPETTE

MAINS

CHOICE OF ONE

**ROASTED DUCK, CELERIAC MOUSSELINE,
PICKLED BABY RADISHES, ORANGE BLOSSOM AU JUS**

CHATEAU ELAN CHARDONNAY

**SMOKED BONE-IN RIB EYE, CONFIT GARLIC MARBLE POTATOES,
JUMBO ASPARAGUS, MALBEC FINGERPRINT RED WINE SAUCE**

CHATEAU ELAN MALBEC

**HERB BUTTER-POACHED LOBSTER TAIL,
TRUFFLE BUTTER RISOTTO, GREEN PEA TUILLE**

CHATEAU ELAN ROSÉ

**MISO GINGER MUSHROOM FARROTTO, JAPANESE EGGPLANT,
SPINACH LEMON POLPETTE, ALMOND VEGAN PESTO**

CHATEAU ELAN PINOT GRIGIO

FIN

STRAWBERRY MOUSSE WITH ROSE WATER INSERT,
CHAMPAGNE ROSE' SOAKED CAKE, LYCHEE STRAWBERRY PATE

CHATEAU ELAN PORT

VEGAN OPTIONS AVAILABLE UPON REQUEST