

Siena

VALENTINE'S DAY MENU

February 14, 2019

FIRST COURSE

Cured Salmon

Asparagus Bavaroise | Salmon Roe
Pumpernickel | Citrus

SECOND COURSE

Seared Scallop

Celery Root Puree | Braised Shallot
Pink Peppercorn Vinaigrette

THIRD COURSE

Roasted Duck Breast

Braised Duck Leg Tagliatelle

DESSERT

Goat Milk Yogurt Whipped Crèmeux

Beet Sponge | Cherry Sorbet
Crushed Meringue

95 per person

Jose Mejia | Chef de Cuisine