

Valentine's Day

The Carlyle Restaurant | February 14, 2018

East Coast Oysters

Poached in Pink Champagne with Sabayon

or

On The Half Shell with Mignonette Sauce



Truffle Soup Élysée

Foie Gras and Black Truffles



Butter Poached Lobster

Thermidor Sauce, Angel Hair

Sautéed Baby Spinach and Vegetable, Caviar

or

Seared Prime Beef Tenderloin

Creamed Truffle Sweet Potatoes, Petite Exotic Kale



Chocolate Soufflé

Baked Figs and Almonds



Caviar Supplement

With Traditional Condiments and Blinis

Osetra Caviar (30g) \$120

or

Golden Osetra Caviar (50g) \$250

\$170.00 per person excluding tax & gratuity