



town.

CITIZEN

VALENTINE'S DAY

SET MENU
FOUR COURSES
110 PER PERSON

FOIE GRAS AND CHICKEN LIVER TERRINE
ARMAGNAC POACHED PRUNES / TOASTED BRIOCHE / PISTACHIOS / WATERCRESS SALAD

PASTA DOPPIO

LEMON RICOTTA / ROASTED AND MARINATED BEETS / POPPY SEED WHEY
ADD TROUT AND STURGEON CAVIAR +20

ROASTED AND CONFIT QUAIL
POTATO CROQUETTES / SUNCHOKE PURÉE / ROASTED BROCCOLI / QUAIL JUS /
GROUND CHERRIES

DARK CHOCOLATE MARQUISE

TANGERINES / WHITE CHOCOLATE GANACHE / AMARENA CHERRIES / TOFFEE BRITTLE

This menu is not suitable for dairy, gluten, or egg allergies.
Modifications can be made to accommodate nut allergies.