

FRANK

Valentine's

WEEKEND MENU

EIGHTY FIVE DOLLARS per person

AMUSE BOUCHE

Significant Oysters

FIRST COURSE OPTIONS

please select one

Salt cured and roasted torchon of foie gras, fig compote

Bay scallop, white chocolate, caviar

Rainbow carrot terrine, ginger, pomegranate

SECOND COURSE OPTIONS

please select one

Lobster consommé, lobster leek tortelli con le coda, beets

Hearts of romaine, parmesan, meyer lemon

MAIN COURSE OPTIONS

please select one

Roasted quail, mushroom, chestnut foie gras, nutella, pommes Anna, truffle, cocoa nib

Venison, blood orange, juniper, watercress, red wine pommes fondant

Black bass, pommes dauphine, uni butter

CHEESE COURSE

add \$14.00

DESSERT OPTIONS

please select one

Raspberry mousse, Rose, Pistachio

Variations on Chocolate