

# LEO'S

## VALENTINE'S DAY FOUR-COURSE LIMITED MENU

*\$125 per person*



### FIRST COURSE *(Choice of)*

#### EAST COAST OYSTERS

red cocktail sauce, mignonette, horseradish

#### STEAK TARTARE

filet mignon, cured yolk, truffle tuile

### SECOND COURSE *(Choice of)*

#### LOBSTER BISQUE

poached maine lobster, fresh pea shoots

#### CAESAR SALAD

romaine, reggiano parmesan, garlic butter croutons, anchovy dressing

### MAIN COURSE *(Choice of)*

#### PETITE FILET MIGNON

#### LIVE LOBSTER

#### TRUFFLE AGNOLOTTI

kale, fresh herbs, lemon cognac sauce

#### BRICK HALF CHICKEN

wild mushrooms, aged parmesan, shaved truffle

#### PAN-SEARED CHILEAN SEABASS

frisée, smoked trout roe, citrus beurre blanc

### SIDES *(Choose one)*

#### POMME PURÉE

#### TRUFFLE RISOTTO

#### MAC N' CHEESE

#### BROCCOLINI

calabrian chili, lemon, fried garlic

#### CARROTS

brown butter, dukkah, fresh herbs, green sauce

### DESSERT *(Choice of)*

#### CHOCOLATE-COVERED STRAWBERRIES

#### CRÈME BRÛLÉE

#### MASCARPONE CHEESECAKE