



VALENTINE'S DAY AT '21'



Let sparks fly on Thursday, February 14th during our Valentine's Day celebration.

Thursday, February 14th, 2019

Bar Room and Upstairs at '21'

\$125 per person for four superb courses.

Beverages, tax and gratuity are additional.

For reservations, please call 212 582 7200.

Attire / Dress Code: Jackets are required for gentlemen. No jeans or sneakers, please.

MENU

(subject to change)

APPETIZERS



CLAMS & OYSTERS Mignonette, Horseradish Cocktail Sauce
TUSCAN KALE SALAD Roasted Sweet Potato, Buttermilk Ranch
TUNA TARTARE Wasabi Crème Fraîche, Caviar, Ginger-Watercress Vichyssoise
HOUSEMADE SMOKED SALMON Boursin, Lemon Vinaigrette, Rye Toast
RAVIOLO Ricotta di Bufala, Egg Yolk, Wild Mushrooms, Port Reduction Truffle Cream

MID COURSE



CRABCAKE Apple, Celery, Meyer Lemon
CHARRED BUTTERNUT SQUASH Honey Candied Marcona Almonds, Apple, Celery
Butternut Squash Hummus

MAIN COURSES



TURBOT Saffron Leeks, Pomme Tournée, Lemon Butter
COLORADO LAMB CHOP Carrot Purée, Baby Carrots, Shaved Brussels Sprouts Date-Rosemary
VENISON Cauliflower, Red Onion Marmalade, Yukon Gold
FILET MIGNON OF BEEF Potato Confit, Asparagus, Blue Cheese Butter, Sauce Bordelaise
ROHAN DUCK Heirloom Rice, Savoy Cabbage, Maple-Mace Jus
ROASTED WINTER VEGETABLE TIAN Curried Tomato Emulsion

DESSERTS



LIGHT MY FIRE Baked Alaska, Blackcurrant Semifreddo
CHEESECAKE LOVERS Jivara Cream, Mix Berries
RASPBERRY CHOCOLATE HEART Dark Chocolate Mousse, Flourless Cake

Executive Chef Sylvain Delpique / Pastry Chef Ikuma Motoki