



Bas Rouge

VALENTINE'S DAY DINNER

FEBRUARY 14TH, 2024

TRUFFLE EGG



OYSTERS
pearls champagne gel

OR

BEET SALAD
house-made ricotta, prosciutto, beet foam



TRUFFLE GARGANELLI GRATIN
butter poached lobster, provençal



NEW YORK STRIP
bacon & onion ring, red spinach, jus

OR

MUSHROOM RISOTTO
black trumpets, maitake, perigord truffles



RASPBERRY-ROSE
dark chocolate mousse, raspberry-rose confit, chocolate sorbet

Tasting Menu *\$175 per person*

*CONSUMPTION OF RAW OR UNCOOKED MEATS MAY INCREASE THE RISK OF FOODBORNE ILLNESS