Valentine's Day at Bas Rouge

Available February 12th, 13th & 14th

Amuse Bouche

Caviar Tartlet

whipped crème fraîche, chives

Extra Brut Rosé Champagne Le Brun Servenay Juste NV

First

Oysters Two Ways

champagne gelée, pickled apple | sambal mignonette, cucumber-celery salad

Riesling Jean-Luc Mader Rosacker Grand Cru Alsace 2017

Second

Poached Rice Cakes & Winter Roots

silken rice cake, winter root vegetables, tiger milk, black truffle

Saint-Amour Yann Bertrand Les Bambins Beaujolais 2024

Third

Lobster & Salsify

butter brioche, brown-butter yogurt

Chardonnay Eyrie Vineyards Willamette Valley 2021

Fourth

Rack of Lamb

fondant potato, sweet potato harissa, natural jus

Saint-Estèphe Le Marquis de Calon-Ségur 2018

Dessert to Share

Chocolate-Red Velvet Surprise

mascarpone mousse, blackcurrant sauce

10-Year Tawny Port Quinta do Infantado

5 Course Menu $185
Wine Pairing $145

Bas Rouge is committed to responsible sourcing of ingredients and sustainable practices.
*Consumption of raw or uncooked meats may increase the risk of foodborne illness