



Bas Rouge

DINNER MENU

VALENTINE'S 2023

amuse bouche

GRAND CRU KALUGA
creme fraîche, pomme paillasson

first course

SALT ROASTED CELERY ROOT
Périgord truffle, pomegranate, pickled celery root, coconut-parsley sauce



second course

POTATO & PARMESAN RAVIOLI WITH LOBSTER
brown butter espuma, grand cru caviar, poached lobster



third course

TABLE SIDE PRIME BEEF TENDERLOIN
roasted vegetables, pommes dauphinoise, black truffle jus



fourth course

DESSERT
warm chocolate chiboust, caramelized cocoa nib, passionfruit, vanilla ice cream



4 COURSES *for* \$175
WINE PAIRING *for* \$150

Executive Chef Harley Peet
Chef de Cuisine Phil Lind