



HERITAGE TAVERN

VALENTINE'S DAY 2019

FIRST COURSE

HORS D'OEUVRE BOARD FOR 2
caramel & salted macadamia nut foie gras profiterole
truffled triple creme brie croque madame
sea urchin & nduja toast
oysters with fresh wasabi granita
Rush Creek Reserve & mushroom toast

SECOND COURSE

BEEF KITFO (G)
vegetable chips, quail egg, chayote

- or -

GRILLED ESCOLAR POACHED IN EPAZOTE BUTTER (G)
braised black beans, ancho chili broth

- or -

COCONUT CHICKEN & GINSENG SOUP
mushroom egg noodles, baby carrot

- or -

HEIRLOOM BEAN TERRINE (G, V)
black truffle, kale chips, burdock chips, winter root vegetables

THIRD COURSE

LEMONGRASS CRUSTED GOLDEN TILEFISH
king crab-mushroom dumpling, dashi-clam broth, grilled nu choy, black walnut oil, beech mushroom

- or -

SEARED AU BON CANARD DUCK (G)
duck confit foie gras tart tatin, sweet potato cake, Cumberland sauce

- or -

POTATO-MUSHROOM ROLL (V)
miso braised turnip & baby carrot, kombu, fried peanuts, pea shoots

- or -

SUMAC & SAFFRON BRAISED HEARTS OF PALM (G)
main lobster-lemongrass cream crispy forbidden rice, chili lobster oil

- or -

BEEF RIBEYE & BRAISED BEEF SHORTRIB (G)
roasted garlic potato puree, red wine braised pearl onion, sauce perigord

DESSERT

DARK CHOCOLATE MOUSSE
chocolate-beet cake, salted walnut brittle, raspberry-beet ganache

- or -

BUCKWHEAT-APPLE TERRINE (G)
carmel compressed apple, toasted buckwheat cake, buttermilk ice cream, maple-candied hazelnuts

- or -

ALMOND-PLUM TART
leaf lard pate sucee, almond frangipane, wild plum curd, bruleed brandy meringue

(G) : gluten free, (V) : vegetarian

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