



# Valentines Day

\$75 Per Person

## First Course

**Oysters on the Half Shell\***

*champagne granita, shallot, chive, chili threads*

## Second Course

**Tartiflette**

*layered potato, leek, reblochon cheese,  
smoked trout roe, and frisee salad*

## Main Course

*choice of one*

**Slow Roasted Short Rib**

*short ribs slow roasted 48 hours, horseradish  
mased potatoes, bordelaise sauce*

**Chicken Fricassee**

*mushroom veloute sauce, pearl onions,  
orecchiette pasta*

**Roasted Baby Turnips**

*lentil ragu, smoked onion, watercress, nettles*

## Dessert

**Earl Grey Chiffon Cake**

*lemon curd, fermented blueberries*

**Paris Breast**

*hazelnut cream, chocolate ganache, praline*



THE  
**TAVERN**  
AT REATHMAN HOTEL

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



HEATHMAN  
HOTEL

♡ Bubbles ♡

	<i>Class</i>	<i>Bottle</i>
Argyle Brut.....	15	60
Argyle Brut Rose.....	16	66
Bollinger Champagne.....		174

♡ Cocktails ♡

**Candy Hearts**

*aperol, som pineapple shrub,  
luxardo maraschino, lemon, topped  
with bubbles, garnished with  
grapefruit*

**Your hand in Mine**

*peach vodka, campari, coconut  
cream, passionfruit, grapefruit  
sugar, garnished with nutmeg*

**Heartbreaker**

*vida mezcal, appleton estate rum,  
amaro, sugar, bitters, over a big cube*

