

LES CLOS

joyeuse saint-valentin!

dungeness crab

endive, blood orange, avocado, sesame



tart flambée forestiere

morels, fromage blanc, lardon



- choice of -

poussin for two

marinated in yogurt, lentils du puy, roast meyer lemon paprika jus

- or -

petrale sole muenière for two

le ratte potato, haricot vert, capers



chocolate & coffee parfait

toffee, yogurt lime espuma

petit fours

truffles and madelines



dinner for two

\$48 per guest with \$48 wine pairing

head chef:
head sommelier:

shawn gawle
cara patricia

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