

VALENTINE'S *day* at MERCAT BISTRO

PRIX-FIXE MENU

\$85 Per Guest | \$115 With Wine Pairing

AMUSE

Potato Galette - crème fraiche, caviar

Prosecco, Coppola "Diamond Collection", Italy, NV

APPETIZER

(Choice of One)

Foie Gras Terrine - fig jam, frisee, baguette

*Butternut Squash Soup - brown butter, sage,
nutmeg crème fraiche*

Tuna Tartare - olives, potato, egg, lavash

Anjou Blanc, Mary Taylor, Pascal Biotteau, Loire Valley, 2021

ENTRÉE

(Choice of One)

*Petite Filet Oscar - lump crab, asparagus,
saffron hollandaise*

*Pistachio Crusted Halibut - charred broccolini,
lemon herb beurre blanc*

*Roasted Quail - haricots verts, pommes purée,
port-cherry sauce*

*Gnocchi - duck confit, forest mushrooms,
truffle cream, parmesan*

*HWD Long-Bone Cowboy Steak - black truffle butter,
pommes purée, haricots verts (+\$120 for two)*

Moulin-à-Vent, A.F. Gros, "En Mortperay", 2019

DESSERT

(Choice of One)

Lemon Tart - mint, vanilla gelato

Chocolate Lava Cake - vanilla crème, raspberry

*Sauternes, Domaines Barons de Rothschild Lafite,
Carmes de Rieussec, 2018*

@mercatbistro