

La Residence Valentine's Dinner

FIRST COURSE

BLUE POINT OYSTERS

PASSION FRUIT GELÉE, HORSERADISH CRÈME, PEPPER TUILE

OR

JERUSALEM ARTICHOKE SOUP

SHIITAKE MUSHROOM, GARLIC CROUTON, CHIVE OIL

MAIN COURSE

SCOTTISH SALMON

SHRIMP MOUSSE SPRING ROLL, VANILLA PERUVIAN POTATO PUREE, TAHINI AIOLI,
PROSCIUTTO CRISP, FENNEL SAUCE

OR

ROASTED DUCK BREAST

SAVORY CONFIT GOUGÈRE, BUTTERNUT GRATIN, SAVOY CABBAGE, LINGONBERRY SAUCE

OR

SEARED RIB EYE

FINGERLING POTATOES, SWEET CARROT PURÉE, ROASTED PEARL ONION,
TEMPURA CLEMENTINE, CHAMPAGNE WHOLE GRAIN MUSTARD SAUCE

OR

PARMESAN POLENTA

SOUBISE SAUCE, ROASTED VEGETABLE MEDLEY, ONION MARMALADE

DESSERT

CHOCOLATE RASPBERRY CHEESECAKE

WITH CHAMBORD CRÈME ANGLAISE

OR

FLOURLESS PEAR HAZELNUT TORTE

WITH POACHED PEARS

OR

ORANGE PASSION FRUIT SORBET

WITH SHORTBREAD HEART

No substitutions please
Menu Items subject to availability.

202 West Rosemary St. Chapel Hill, NC 27516
919.967.2506

www.laresidencedining.com