

CAVIAR

with traditional accoutrements

Annabelle Reserve Caviar | 160

annabelle

BRASSERIE

VALENTINE'S DAY MENU



150 per person

BREAD SERVICE

BAGUETTE WITH BUTTER | 14

BAGUETTE WITH RACLETTE | 19

BAGUETTE WITH RACLETTE & JAMBON | 25

RAW BAR

PLATEAU POUR DEUX* | 110

MAINE LOBSTER COCKTAIL* | 58

SHRIMP COCKTAIL* | 22

HORS D'ŒUVRES

Choice of one

TOMATO AND ONION TARTE TATIN | montechevre goat cheese & spinach salad, candied walnuts, shaved red onion, dijon vinaigrette

LOBSTER BISQUE | sherry & crème fraîche lobster salad, parsley oil, fresh chervil

BURRATA AND BEET EN VOL AU VENT | roasted red & yellow beets, puff pastry, olive oil, baby arugula

EAST COAST OYSTERS* | ½ dozen oysters, mignonette, homemade cocktail sauce, lemon

ENTRÉES

Choice of one

GRILLED 8 OZ FILET* | robuchon mashed potatoes, asparagus, hollandaise sauce (add 4 oz lobster tail* +26)

PAN-SEARED GULF SNAPPER | sautéed spinach, creamy polenta, saffron beurre blanc (add 2 oz jumbo lump crab* +14)

VEGETARIAN MUSHROOM BOURGUIGNON | pee wee potatoes, pearl onions, baby carrots (add 5 grams truffle +40)

PAN-SEARED CHICKEN BREAST | roasted brussels sprouts, dijon velouté, crispy capers, fresh dill

PARISIENNE STEAK FRITES* | 14 oz ny strip, herb butter, fries

LES DESSERTS

Choice of one

COCOA TEDDY | cocoa choux, hazelnut craquelin, gianduja mousse

TARTE AUX FRAMBOISE | crème patisserie, short crust, raspberries

ROSE CRÈME BRÛLÉE | rose custard, crisp sugar crust

A 3% Restaurant Operations Fee will be added to all checks. This fee helps offset rising operational costs. We appreciate your understanding and continued support.
*Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Please inform your server if anyone in your party has a food allergy.

GOLDEN STANDARD COCKTAILS

OPULENT ESPRESSO MARTINI
house-infused vanilla bean patrón reposado tequila,
mr black coffee liqueur, maven cold brew **18**

GOLD FASHIONED
house blend of whistlepig piggyback rye 6 year, jameson irish
whiskey, house-made cabernet simple syrup **18**

GOLDEN "B"
maker's mark bourbon, lemon juice, sweetbird honeycomb,
sparkling brut, gold dust **17**

GILDED GOOSE
grey goose vodka, martini & rossi dry vermouth **20**
make it shaken & salted, add french fries for a salty twist +5

COSMOBELLE
absolut citron vodka, cointreau, sweetbird dragon fruit &
papaya, lime juice, cranberry juice **18**

SIGNATURE COCKTAILS

A NIGHT IN PARIS
the botanist gin, st-germain, prickly pear reàl,
finest call lavender, sparkling brut **17**

LOVE BIRD
tito's handmade vodka, st-germain, sweetbird strawberry,
lemon juice, sparkling brut **16**

FRENCHIE MARTINI
ketel one vodka, st-germain, pineapple juice,
lemon juice **16**

TEQUILA ALABAZAM
casamigos blanco tequila, grand marnier, pineapple juice,
lemon juice, angostura bitters, sage syrup **17**

PURPLE SUNSET MARGARITA
patrón reposado tequila, cointreau, pineapple, lime juice,
sweetbird almond + ube **18**

MYSTIC GARDEN
the botanist gin, cointreau, lemon juice, sweetbird
honeycomb, basil, fever-tree sparkling lime & yuzu **18**

LA ROSE
rosaluna mezcal, st-germain, lemon juice,
sweetbird botanical rose **16**

NO-PROOF REQUIRED

LAVENDER LEMONADE
sweetbird lavender, lemonade &
honeycomb syrups, sparkling water **10**

ROSE MULE
sweetbird rose syrup, ginger beer, fresh
lime juice, sparkling water **10**

ISLAND TIME
sweetbird coconut & peach syrups,
fresh lime juice, red bull red edition **10**

PEACH BLOSSOM FIZZ
sweetbird jasmine lime iced tea &
peach syrups, sparkling water **10**

RED BULL 7

**RED BULL RED EDITION
SUGARFREE 7**

RED BULL SUGARFREE 7

HEINEKEN O.O 7

WINES BY THE GLASS

CHAMPAGNE & SPARKLING

MOILLARD, Crémant de Bourgogne, *Burgundy 14*

MADAME ZÉRO SUGAR, Extra Aged Rosé,
Premier Cru, *Champagne 28*

TELMONT, 'Réserve Brut', *Épernay 28*

WHITE & ROSÉ

GUY SAGET, 'La Petite Perriere', Sauvignon Blanc, *Loire 15*

EMMOLO, Sauvignon Blanc, *Napa Valley 17*

DOMAINE FRANCINE BACHELIER,
'Vaillons' 1er Cru, Chablis, *France 28*

CHARLES DEBOURGES, Sauvignon Blanc, Sancerre, *Loire 20*

MER SOLEIL, 'Reserve', Chardonnay, *Monterey County 15*

MIRAVAL, Rosé, *Côtes De Provence 15*

DOMAINE DE LA CHEZATTE, Sancerre Rosé, *Loire 17*

RED

ALBERT BICHOT, 'Origines', Pinot Noir, *Bourgogne 16*

SEA SUN, Pinot Noir, *California 18*

CORAZON DEL SOL, Malbec, *Mendoza 14*

THE PRISONER, Red Blend, *California 25*

DAOU, Cabernet Sauvignon, *Paso Robles 16*

MADAME DE BEAUCAILLOU, Bordeaux Blend, *Haut Medoc 23*

DESSERT COCKTAILS

TELLURIDE FLATLINER
grey goose vodka, kahlúa, black irish cream, espresso **16**

CARAJILLO
licor 43, espresso **14**

CRÈME BRÛLÉE ESPRESSO MARTINI
house-infused vanilla bean patrón reposado tequila,
licor 43 crème brûlée **16**

RUM OLD FASHIONED
flor de caña 12-year, sweetbird brown sugar syrup,
aztec chocolate bitters **16**