

TOMBER  
AMOUREUX

*Bistro Niko*

BONNE  
SAINT-  
VALENTIN

**HAPPY VALENTINE'S DAY**

**CHAMPAGNE & CAVIAR *for two***

"SIGNATURE" MALOSSOL CAVIAR FOR TWO, 2 oz tin on ice, brioche crouton  
PIPER HEIDSIECK CHAMPAGNE

25.

**AMUSE**

CHILLED WHITE SHRIMP, *French Cocktail Sauce*

**APPETIZERS**

FRENCH ONION SOUP, *Gratinee Au Gruyere*

WHITE BEAN SOUP, *White Truffle Oil*

MAINE LOBSTER IN MAINE LOBSTER BISQUE

LITTLE GEM LETTUCE VEGETABLE JARDINIÈRE, *Champagne Vinaigrette, Goat Cheese Crouton*

BLUE HILL MUSSELS, *Steamed with White Wine, Mustard, Saffron and Cream*

CRISPY FRIED ISALND CREEK OYSTERS, *Pickled Vegetables, Sauce Remoulade*

MAINE SEA SCALLOPS, *Red and Yellow Pepper Piperade, Arugula*

TUNA CARPACCIO, *Orange, Preserved Lemon, Ginger and Melon*

DUCK, QUAIL & FOIE GRAS PÂTÉ EN CROUTE, *House Made Terrine, Baked in Pastry Crust*

PORK CONFIT CROQUETTE, *Apple Frisee Salad*

CHILLED FOIE GRAS TORCHON, *Spiced Pear Compote, Port Wine Reduction and Brioche*

BISTRO STEAK TARTARE, *Sunny Side Quail Egg, Toast Points*

**ENTRÉES**

ROASTED VEAL LOIN GLAZED WITH PARMESAN & SAGE, *savoy cabbage*

PAN ROASTED BREAST OF DUCK, *Duck Fat Potatoes, Roasted Carrots and Turnips, Natural Jus*

ASHLEY FARM CHICKEN *Filled with Mushrooms, Spinach and Pearl Onions, Rosemary Garlic Cream*

BEEF CHEEK BOURGUIGNON, *Baby Carrots, Pearl Onion, Bacon, Buttered Noodles*

ROASTED LAMB PORTERHOUSE, *Artichoke, Piquillo Pepper and Fingerling Potato, Natural Jus*

GRILLED HANGER STEAK, *Mâitre D' Hôtel Butter and Truffle Parmesan Frites*

SEARED SEA SCALLOPS, *Asparagus, White Wine Nage, Pommes Puree*

POACHED SALMON, *Fricassee Vegetables, Gem Lettuce, Lardons and Parmesan Soubise*

MAINE HADDOCK, *Pommes Puree, Swiss Chard and Ham Hock Jus*

ROASTED BEEF TENDERLOIN "CHATEAUBRIAND" *Chateau Potato, Vegetable Bouquetier, Béarnaise Sauce (5. supp)*

**DESSERTS**

PROFITEROLES, *Puff Filled with Vanilla Glace, Bittersweet Chocolate Sauce, Toasted Almonds*

BABA AU RHUM, *Light Cake Drenched in Rum Syrup, Apricot Sauce, Diplomat Cream*

CRÈME BRULÉE DE VANILLE, *Light Vanilla Custard with Hard Caramel Crust*

MOELLEUX AU CHOCOLAT, *Flourless Chocolate Cake, Peppermint Cookie Crumb, True Mint Glace*

TROPICAL FRUIT SORBET, *Mango, Passion Fruit and Coconut Candied Grapefruit*

HAZELNUT & BROWN BUTTER FINANCIER, *Roasted Pineapple, Buttered Caramel, Brown Butter Glace*

**FOUR COURSE MENU 59. PER PERSON, FOOD ONLY. WINE PAIRING ADDITIONAL 30.  
ALL OTHER BEVERAGES, GEORGIA TAXES AND GRATUITY NOT INCLUDED.**