

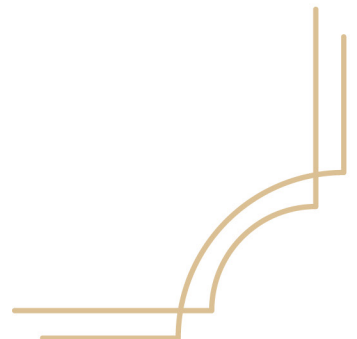


CHEF/PROPRIETOR Robert Wiedmaier
CHEF DE CUISINE Jennifer Castaneda-Jones
EXECUTIVE SOUS CHEF Stephen Jones




MARCEL'S
BY ROBERT WIEDMAIER

Valentine's Day
2024





\$185 PER GUEST
EXCLUSIVE OF
TAX & GRATUITY

First Course

Fire Roasted Baby Beets

Baby Arugula & Beet Tops, Crème Fraîche,
Marcona Almonds, Pickled Red Onion,
Caraway Vinaigrette

◆ OR

Baked Oysters

Champagne Glaçage, Bacon Marmalade, Fondue
of Spinach, Smoked Trout Roe

Second Course

Foie Gras Terrine

Strawberry Compote, Dark Chocolate Port
Reduction, Caramelized Hazelnuts, Brioche

◆ OR

Lobster Tortellini

Fennel Purée, Shaved Citrus Fennel, Sauce
Américaine

Third Course

Wild Mushroom Risotto

Burgundy Truffles, Crispy Hen of the Woods,
Shaved Belper Knoll

◆ OR

Dover Sole Roulade

Robuchon Potatoes, Pomme Paille, Caviar
Beurre Blanc, Chive Dust

Fourth Course

Braised Martin's Short Rib

Potato & Pepper Ragout, Truffle Aioli,
Braising Jus

◆ OR

Wood Grilled Squab Breast

Seared King Trumpets, Celery Root Purée,
Blackberry Tarragon Jus

Fifth Course

Dark Chocolate Cherry Entremet

Cherry Compote, Chocolate Mousse,
Chocolate Mint

◆ OR

Aged Goat Cheese

Chambord Raspberries, Brioche Crisp,
Raspberry Jam, Pistachio Butter