

POSTE MODERNE BRASSERIE

VALENTINE'S DAY MENU

Tuesday – February 14th

{PLATS POUR UN}

{AMUSE}

Cromesquis de Foie Gras aut Crab
with a caviar cream fraîche

{SOUPES}

Truffle Cauliflower Velouté

Porc Consommé
sweet potato dumpling

{SALADES}

Chicory
French endive, radicchio, Cashel blue cheese,
Path Valley honey/saison vinaigrette,
saison reduction, candied walnuts

Caesar
Romaine, Caesar dressing, brioche croutons,
anchovies, parmesan tuiles

{ENTREE}

Vegetable Crêpes
Anson Mills polenta, roasted beets, local goat cheese,
cauliflower, toasted faro, hen of the woods mushrooms

Turf & Surf
Petite filet, crab, macaroni and cheese, roasted vegetables

Scallop
Pan roasted day boat scallops, beet puree, carrot puree,
preserved kumquats and a lemon verbena espuma

Beef
72 hour braised beef cheek,
beef tongue and potato salad, kimchi puree

{DESSERTS}

Chocolate Pot De Crème
Oreo crumble, chantilly

Red Velvet
cream cheese icing, red pepper puree, Red Hot crumble

Cheese
Cherry Glen-Monacasy Ash Goat Cheese,
quince paste, Comtè cheese soufflé, thyme honey

{ \$75 per person; tax and gratuity not included }

{PLATS POUR DEUX}

{ALL ITEMS ARE SERVED FAMILY STYLE FOR TWO PEOPLE}

{PLATEAUX DE FRUITS DE MER}

dozen oysters, ½ dozen shrimp, American sturgeon caviar

{SALADES}

Chicory
French endive, radicchio, Cashel blue cheese,
Path Valley honey/saison vinaigrette,
saison reduction, candied walnuts

Caesar
Romaine, Caesar dressing, brioche crotons,
anchovies, parmesan tuiles

{ENTREE}

Risotto
mushroom and lime risotto,
mushroom consommé and preserved citrus

Porc
double cut Dorsey Farms pork chop, roasted
pork belly, potatoes dauphinoise, garden greens

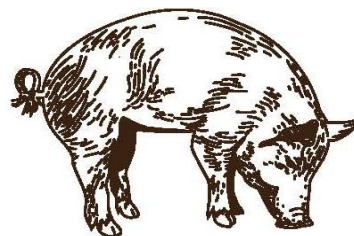
Cote de Boeuf
roasted marrow bone, creamed spinach gratin,
potatoes dauphinoise, sauce bordelaise

Surf & Turf
chateaubriand, crab stuffed lobster,
macaroni and cheese, roasted vegetables

{DESSERT}

Chocolate Decadence
Triple layer Devil's food, fudge frosting, honey roasted cocoa nib,
white chocolate ganache, bittersweet Ice-cream

{ \$80 per person; tax and gratuity not included }



POSTE ROASTS
— chef's table dinners —

"Before eating, always take time to thank the food."
Arapaho Proverb

A gratuity of 19% will be added to parties of seven or more.

~ Poste Supports Seafood Watch ~ *Please advise your server of any food allergies prior to ordering

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 1/19/2012