

# Bistro Niko

## Joyeuse Saint Valentin!

### BUBBLES & CAVIAR FOR TWO

*Veuve Clicquot Haluga Reserve - The New Beluga Caviar*  
Two glasses of Champagne and One ounce Caviar Buckwheat Blini's, Traditional Garnishes 120.

### AMUSE

*Crevettes en Feuillet de Brique* florida white shrimp in thin crisped pastry, lemon aioli

### HORS D'OEUVRES

*Maine Lobster Bisque* butter poached maine lobster morsels

*Traditional French Onion Soup* au gruyere gratin

*Blue Point Oysters on Half Shell* champagne mignonette, traditional cocktail sauce, horseradish

*Caesar Salad* shaved parmesan, Sicilian white anchovies, baguette croutons

*Classic Steak Tartare* sunny side quail egg, toast points

*Burgundy Escargot* roasted mushrooms, fresh tagliatelle pasta, crème fraiche, garlic, shaved parmesan

*Ahi Tuna & Avocado Tartare* wasabi crème fraiche, ginger, soy

*All Jumbo Lump Crab Cake* lemon grain mustard beurre blanc

*Seared Hudson Valley Foie Gras* huckleberry port glaze, toasted brioche 5.supp

*Beet & Burrata* red and golden beets, champagne vinaigrette

*Whole Maine Lobster "Thermidor"* hollandaise glazed 10.supp

### ENTRÉES

*Loup de Mer* creamed spinach, steamed potato, lemon caper e.v olive oil

*Maine Sea Scallops* asparagus, pomme puree, sorrel butter nage

*Scottish Salmon a la Hollandaise & Jumbo Lump Crab* baby leaf spinach, asparagus

*Le Bella Farm Chicken "Bourgeois"* truffle pomme puree, haricot vert

*New York Magret Duck Breast* butternut squash, gala apples, kumquat marmalade, jus

*New York Strip au Poivre* cracked pepper crusted, wild mushrooms, port wine glazed shallot, brandy peppercorn sauce 10.supp

*Parmesan Glazed Veal Tenderloin Medallions* confit potato, sauce chasseur

*1855 Beef Short Rib Rossini & New York Seared Foie Gras* celeriac, mushrooms, black alba truffle 10.supp

*Filet Mignon* potato au gratin, béarnaise sauce 15.supp

### PÂTISSERIES

*White Chocolate Cheesecake* berry compote

*Crème Brulée a La Vanille* light vanilla custard, caramel crust

*Golden Raisin Croissant Bread Pudding* sauce anglaise

*Hazelnut Chocolate Truffle Cake* hazelnut tuile

*Trio of Sorbet* orange, passion fruit & strawberry, sable cookie

### DISTINCTIVE WINE PAIRING SÉLECTIONS

<i>Sparkling</i>	<i>White</i>	<i>Red</i>	<i>Dessert</i>
St. Hilaire Brut	Famille Paquet, Bourgogne 2022	Chateau Saint-Andre Corbin 2021	Sauterns Chateau de Cerons 2010

FULL POUR PER COURSE 49. PER PERSON

Four Courses 135. Per person. Beverages, Gratuity & Tax Additional.