

# *Bistro Niko*

## *Joyeuse Saint Valentin!*

### BUBBLES & CAVIAR FOR TWO

*Veuve Clicquot Kaluga Reserve -The New Beluga Caviar*

Two glasses of Champagne and One ounce Caviar Buckwheat Blini's, Traditional Garnishes 125.

### AMUSE

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

### HORS D'OEUVRES

*Maine Lobster Bisque* with butter poached maine lobster morsels

*Traditional French Onion Soup* gratin au gruyere

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

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

*Burgundy Escargot Fresh Tagliatelle Pasta* with roasted mushrooms, crème fraiche, garlic, shaved parmesan

*Ahi Tuna & Avocado Tartare* jalapeno, ginger, soy

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

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

*Burrata Mozzarella* 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* au jus, butternut squash, gala apples, kumquat marmalade

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

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

*Grilled 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

*Chocolate Croissant Bread Pudding* sauce anglaise *Hazelnut Chocolate Truffle Cake* hazelnut tuile

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

### DISTINCTIVE WINE PAIRING SÉLECTIONS

FULL POUR PER COURSE 49./PP

#### *Sparkling*

Nicholas Feuillate Brut

#### *White*

Domaine Durand Sancerre  
2023

#### *Red*

Chateau Greysac Medoc  
2018

#### *Dessert*

Sauternes Chateau Suduiraut  
2010

Four Courses 150. Per person. Beverages, Gratuity & Tax Additional.