

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

Jumbo Lump Crab Fritter sauce rémoulade

HORS D'OEUVRES

Maine Lobster Bisque with butter poached maine lobster morsels

Traditional French Onion Soup gratin au gruyere

Well Fleet 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 petit tomato, artichoke, mache lettuce, champagne vinaigrette

Whole Maine Lobster "Thermidor" hollandaise glazed 10.supp

ENTRÉES

Nova Scotia Halibut pomme puree, haricot vert, lemon caper beurre blanc

Maine Sea Scallops asparagus, pomme puree, sorrel butter nage

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

Shrimp Provençal tagliatelle pasta, tomato, garlic, lemon

New York Magret Duck Breast butternut squash, duck potato, gala apples, citrus duck jus

Wagyu Beef Bourguignon pomme puree, wild mushrooms, black truffle

Veal Tenderloin Medallions Parmesan Glazed confit potato, sauce chasseur

Grilled Filet Mignon wild mushrooms, pomme frites, 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

Lindt Chocolate Mousse milk and dark chocolate, chantilly crème

Trio of Sorbet orange, passion fruit & raspberry, sable cookie

DISTINCTIVE WINE PAIRING SELECTIONS

Full Pour per Course

Traditional Wine Pairings 49. per person / *Signature Wine Pairings* 89. per person

Four Courses 149. Per person. Beverages, Gratuity & Tax Additional. We value your patronage. Happy Valentine's Weekend!