

Valentine's Buffet

FEBRUARY 14

Amuse-Bouche

Saffron Arancini with Parmigiana Cream

Golden saffron risotto bites with a silky Parmigiana Reggiano emulsion

Ricotta & Crispy Prosciutto Bruschetta

Whipped ricotta and crispy Prosciutto di Parma on toasted sourdough

Appetizers

Potato Leek Veloute

Silky blend of Yukon Gold potatoes and butter-braised leeks

Niçoise Salad

Premium tuna, blanched green beans, kalamata olives, cherry tomatoes, boiled egg, and fingerling potatoes over a bed of seasonal greens with a niçoise-style dressing

Insalata Caprese

Authentic Mozzarella, ripened tomatoes, fresh basil, drizzle of EVOO

Strawberry & Goat Cheese Salad

Organic baby spinach, fresh-cut strawberries, artisanal goat cheese, and a honey-lemon emulsion

Mains

Coulotte Steak Maitre d'hôtel

Pan-seared prime top sirloin cap topped with herb-infused butter

Ratatouille

Rustic, slow-simmered medley of eggplant, zucchini, peppers, and tomatoes, infused with Herbes and garlic

Chicken Cacciatore

Slow-braised chicken thighs in a rustic tomato and red wine sauce with bell peppers, mushrooms, and wild herbs

Pan-Seared Salmon with Béarnaise Sauce

Crispy-skin Atlantic salmon with velvet Tarragon-infused Béarnaise sauce

Lasagna alla Bolognese

Classic Bolognese ragu, creamy Béchamel, melted Parmigiana crust

Purée de Pommes

Whipped artisanal potatoes with cultured French butter and sea salt

Dessert

Served at table

Forest Fruit Charlotte

Artisanal sponge biscuits, mixed berry Bavarian cream, and wild berries

Strawberry & Cream Panna Cotta

Delicate buttermilk panna cotta, fresh strawberry reduction, and micro-mint

Chocolate-Dipped Strawberries

Freshly harvested strawberries coated in a crisp dark chocolate shell

All purchases include a complimentary glass of champagne, \$5 betting voucher, live racing program, and a rose for every lady!

\$79.95 PER PERSON | RESERVATIONS 201-THE-BIGM

Price excludes tax & gratuity. 21+ to consume alcohol.