



Happy Valentine's!

Tuesday, February 14th, 2023

Wednesday, February 15th, 2023



FIRST

Foie Gras Toast

foie gras mousse | orange vanilla bean jam | cranberry port wine jus

SECOND

choice of:

Lobster Bisque

celery root | fino sherry | tarragon oil (gf)

Radicchio Salad

roasted purple cauliflower | pickled red onions | cured cherry tomatoes

Rogue Creamery "Smokey Blue" | lemon caper vinaigrette (gf)

THIRD

Pan Roasted Local Fish

chive beurre blanc | paddlefish caviar | heirloom carrots | orange beetroot purée (gf)

FOURTH

Cast Iron Beef Tenderloin

foie gras potato purée | haricots verts | sauce bordelaise (gf)

FIFTH

Tiramisu Mousse

a twist on the classic Italian dessert | amaretto | Callebaut chocolate dust | hints of espresso



*** Although we plan to serve this exact menu, please note that all items subject to change based on availability. ***

*** We are happy to accommodate dietary restrictions and/or allergies with minimum notice of 72 hours. ***

\$135 per person (tax and gratuity not included)

Château 13 Restaurant & Wine Bar :: 535 13th Street West, Bradenton, FL :: 941.226.0110 :: www.chateau-13.com