



# *Happy Valentine's!*

*Tuesday, February 13<sup>th</sup>, 2024*  
*Wednesday, February 14<sup>th</sup>, 2024*



## **FIRST**

Pomme Moscovite  
caviar | crème fraîche | chive

## **SECOND**

*choice of:*

Lobster Bisque  
poached Maine lobster and celery root salad | fino sherry | orange crème (gf)

### **Baby Spinach Salad**

Jamón Ibérico de Bellota | Tête de Moine fleurettes  
confit tomatoes | red onion | champagne vinaigrette (gf)

## **THIRD**

Atlantic Halibut  
red wine braised | sauce vierge | caramelized fennel risotto | beurre rouge (gf)

## **FOURTH**

Cast Iron Beef Tenderloin  
bone marrow potato purée | foie gras butter | haricots verts | cabernet reduction (gf)

## **FIFTH**

Dessert Duet  
Belgian chocolate hazelnut mousse | local strawberry crème brûlée (gf)



*\*\* Although we plan to serve this 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. \*\**

*\$145 per person (beverages, tax and gratuity not included)*

Château 13 Restaurant & Wine Bar :: 535 13<sup>th</sup> Street West, Bradenton, FL :: 941.226.0110 :: [www.chateau-13.com](http://www.chateau-13.com)