

JOSEPHINE

BRASSERIE & BAR

VALENTINE'S DAY



COMPLIMENTARY COUPE DE CHAMPAGNE
CHEF'S AMUSE-BOUCHE
CHOICE OF HORS D'OEUVRES | CHOICE OF PLAT PRINCIPAL
CHOICE OF DESSERTS
MIGNARDISES
...

150 PER PERSON EXCLUSIVE OF TAX & GRATUITY



* HORS D'OEUVRES *

LOSBTER BISQUE

ONION SOUP GRATINÉE
beef broth, garlic crouton, gruyère

OYSTERS
half-dozen, chincoteague

BLACK GARLIC TRUFFLE PASTA
orecchiette, parmesan, shaved truffle

SHRIMP COCKTAIL
half-dozen

SALADE JOSEPHINE
*mixed greens, tomatoes, cucumbers, dried cranberries,
goat cheese duo, croutons, sherry vinaigrette*

FOIE GRAS PARFAIT
*foie gras mousse, rosé geleé,
seasonal compote, brioche*

ESCARGOT
mâitre d'hôtel butter, puff pastry

STEAK TARTARE
*capers, cornichons, shallots,
quail egg, gaufrettes*

SCALLOP CRUDO
passion fruit, yuzu, chili oil, fried shallots

PÂTÉ DE CAMPAGNE
cornichons, grain mustard, frisée, toasted baguette

SALMON RILLETES
*smoked salmon, crème fraîche, dill,
brioche toast*

FRIED SWEETBREADS
frisee salad, grapefruit, citrus beurre blanc, capers

GARNITURE

FRITES	8
GARLIC SPINACH	9
SAUTÉED MUSHROOMS	9
POMMES PURÉE	8
HARICOT VERT	9
MESCLUN SALAD	8

GENERAL MANAGER STEWART SHOEMAKER | CHEF DE CUISINE STEPHANIE MILNE
PLEASE INQUIRE FOR PRIVATE PARTIES • FOLLOW ALONG @JOSEPHINEOLDTOWN
BRAVO ET MERCI DE NOUS REJOINDRE, AMIS!

* PLATS PRINCIPAL *

TROUT AMANDINE
haricot vert, sauce meunière amandine

LOBSTER VOL AU VANT
butter poached lobster, puff pastry, spinach and leeks, hollandaise

SEARED SCALLOPS
*saffron crab beurre blanc,
roasted tri-color cauliflower, pine nuts*

BOEUF BOURGUIGNON
lardons, mushrooms, carrots, pearl onions, pommes purée

STEAK FRITES
flat iron steak, maître d'hôtel butter

STRIP AU POIVRE
garlic spinach, green peppercorn sauce

PAPPARDELLE PARISIENNE
egg noodles, squash, sage beurre noisette, parmesan, hazelnuts

MOULES FRITES MARINIÈRE
fennel, shallots, garlic, pommes frites

DUCK LEG CONFIT
*parsnip purée, brussels sprouts, bacon,
cherry mustard sauce*

POULET RÔTI
mushroom truffle risotto, broccolini

GRILLED SALMON
lentils, root vegetables, ras el hanout

DUCK BREAST
5 spice blood orange gastrique, celery root puree, swiss chard, figs

FILET MIGNON
*bone marrow butter, marble potatoes, asparagus,
bordelaise sauce*

* DESSERT *

CREME BRULÉE

GOAT CHEESECAKE
roasted strawberries, candied rose petals

OPERA CAKE
mocha buttercream, dark chocolate ganache, almond joconde

PROFITEROLES
choux pastry, vanilla ice cream, chocolate sauce

RIZ AU LAIT
rice, coconut milk, red wine spiced pears, puffed rice

MANGEZ BIEN • RIEZ SOUVENT • AIMEZ BEAUCOUP

✧ LA VIE EST UNE FLEUR DONT L'AMOUR EST LE MIEL ✧