



THE MOUNTAIN HOUSE



FIRST

CHOICE OF

ARTICHOKE VELOUTÉ

TRUFFLE CREAM | SHAVED PERIGORD TRUFFLES

POMEGRANATE GLAZED DUCK CONFIT

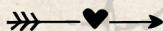
FRISSE | SHAVED FENNEL | ROSE APPLES

WEDGE SALAD

ICEBERG | CRISP BACON | BLUE CHEESE | RADISH

SEARED AHI TUNA

BLACK OLIVE | TOMATO CONFIT | BLOOD ORANGE | CRISPY SHALLOTS



SECOND

CHOICE OF

GRILLED CORNISH GAME HEN

WILTED SPINACH | SMOKED BACON | CRISPY POTATOES | HUNTER SAUCE

CARAMELIZED DIVER SCALLOPS

MELTED LEEKS | CELERY ROOT FONDANT | CHAMPAGNE CAVIAR SAUCE

GRILLED NEW YORK STEAK

WINTER ROOT VEGETABLE GRATIN | FOIE GRAS | SAUCE PÉRIGUEUX

VEAL OSSOBUCO

SAFFRON RISOTTO | ROASTED PORCINI MUSHROOMS



DESSERT

CHOICE OF

VANILLA BUTTERMILK PANNACOTTA

PASSION FRUIT | WILD HUCKLEBERRIES

CHOCOLATE PRALINE TART

ESPRESSO CHANTILLY

RED VELVET CAKE

CRÈME FRAÎCHE ICE CREAM



HAPPY
Valentine's Day

THREE COURSE PRIX FIXE MENU 145 PER PERSON
BEVERAGE PAIRING 70 PER PERSON

THE MOUNTAIN HOUSE ADDS A 20% SERVICE CHARGE TO ALL GUEST CHECKS.
THIS SERVICE CHARGE IS DISTRIBUTED DIRECTLY TO YOUR SERVERS AND SUPPORT STAFF. THANK YOU!