

JCT. KITCHEN & BAR
VALENTINE'S DAY

FEBRUARY 14, 2021

TASTE

KING SALMON CORNET

crème fraiche, dill, smoked roe

STARTER

CHOOSE ONE

SCALLOP CRUDO

strawberry, yuzu, black garlic vinaigrette

CRISPY PORK BELLY

cannellini bean casslet, marjoram, lemon

GNOCCHIETTI

milk braised rabbit, wild mushroom,
pecarino

CAULIFLOWER BISQUE

vadouvan, peanuts

SHRIMP TOAST

bahn mi pickles, thai basil, nuoc cham

POACHED LOBSTER TAILS

hollandaise, white wine, asparagus
(add \$15)



“WHAT A
STUNNING
PEAR!”

MAIN COURSE

CHOOSE ONE

PAN ROASTED SCALLOPS

cauliflower puree, charred citrus, almond
meuniere

ROASTED DUCK BREAST

pickled strawberry, red mustard frill,
rose gastrique

PROSCUITTO WRAPPED MONKFISH

lobster consume, mussels, pac choi

HALIBUT STEAK

salsa roja, late winter pumpkin, pepita
gremolata

ALL NIGHT BRAISED SHORT RIB

potato puree, horseradish,
winter root vegetables

TRUFFLE RISOTTO

Maitake “bacon”, foraged mushrooms,
garlic butter breadcrumbs, thyme

VALENTINE'S LAMB RACK FOR TWO

potato gallet, crispy brussels sprouts,
glazed carrots, dark chocolate jus.
(add \$30)

DESSERT

CHOOSE ONE

CHOCOLATE PUDDING CAKE

chocolate coffee sauce, tiramisu
cream

STRAWBERRY CHEESECAKE

fresh strawberries, vanilla
chantily

CHERRY SORBET

\$65 PER PERSON. CORKAGE FEE \$12 PER BOTTLE, MAXIMUM 2 BOTTLES PER TABLE.