

EL ZASON

FOUR COURSE VALENTINE`S MENU

amuse bouche

CAVIAR OSSETRA MALOSSOL "AMAZING"

Blinis Heart Shapes top whit crème fraiche and THE BEST CAVIAR OSSETRA MALOSSOL.

Appetizers

heart shapes shrimps tostada

with corn tortilla, shrimps, onions, jalapenos, cilantro, lime juice and homemade salsa

Home Made Terrine the Foie Gras

Apple-raspberries' Compote, fresh raspberries, Heart shapes Brioche toast finish whit Pomegranate-wine glaze

Jicama and orange salad

Organic greens, jicama, orange, radish, tomatoes, pomegranate seed, goat cheese & Champaign vinaigrette

Scallops wrap with Bacon

with sautéed asparagus, granny smit apples, cognac-orange sauce and pomegranate seeds

Main Courses

Fresh Lobster with Homemade Tagliatelle Pasta

Homemade tagliatelle with fresh lobster, garlic, white wine, fresh tomatoes, tomato sauce, basil

Fish pan seared halibut

served sautéed market Vegetables, granny smit apples and Saffron-Champaign Consome

braised lamb shank

lamb shank braised with red wine Served with market Vegetables & Red Beets-potatoes pure

Duck Magret Breast

served with potatoes gratin, market vegetables and raspberry Cognac sauce

12oz Black Angus Rib-eye Steak

Served with potatoes salaries, trio of mushrooms and pepper Truffle Sauce

Dessert

Valentine Cheese cake +Fresh strawberry crusted with dark chocolate

served with &

Le fondant au chocolate

served with Vanilla ice cream, raspberry & chocolate sauce

Vanilla Crème Brule with cognac

traditional custard topped with caramelized sugar served with French Macarons

"From Bacchus Bistro" Executive Chef: Sixto Fuentes "Created this MENU"

four course valentine`s menu \$79.95

PLEASE: BYOB NO CORKING FEE.

For Reservation Please Call 718 -683-2217

Visit: www.elzasonnyc.com for delivery and take-out