

CHEF'S VALENTINE'S DAY
TASTING MENU

FENNEL CRUSTED SMOKED SALMON
CRISPY QUAIL EGG, BEET RELISH, MUSTARD SEED AIOLI

BUTTER POACHED MAINE LOBSTER
VANILLA PARSNIP, MARCONA ALMONDS, HONEY-CHAMPAGNE

SEARED QUAIL BREAST
SAFFRON-OYSTER RISOTTO, QUAIL CONFIT, BROCCOLINI

BEEF IN TWO PREPARATIONS
TRUFFLED TATER TOT, POTATO PUREE, HARICOT VERT, TRUFFLE JUS

WHITE CHOCOLATE SPHERE
DARK CHOCOLATE MOUSSE, LEMON MERINGUE, RASPBERRIES

SEVENTY-FIVE DOLLARS PER PERSON (PLUS TAX AND GRATUITY)
WINE FLIGHT ~ TWENTY-FIVE DOLLARS PER PERSON

DEVEREAUX'S ULTIMATE MENU
10 SPONTANEOUS COURSES
120 PER PERSON (PLUS TAX & GRATUITY)

Chef's Tasting Menus available to your entire table only

*Out of courtesy to our guests, Devereaux's prohibits smoking
and the use of cellular phones inside the dining room

**Please notify your server of any allergies you may have that
could be affected by certain types of food preparation

***An automatic gratuity of 20% will be added to parties of 6 or more