

Chef de Cuisine: Keyon Coleman

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BISTRO - CAFÉ - WINE BAR
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VALENTINE'S DAY MENU 2019

Appetizer

Beet Salad, Tatsoi, Poppy Seeds, Chimay Cheese, Pomegranate Vinaigrette 🍴
or
Bacon Wrapped Cabrales Stuffed Dates
or
She-Crab Soup, Sunchoke Crema

Second

Red Wine Pappardelle
Braised Oxtail, Baby Arugula, Pecorino Toscano
or
Spaghetti
Jumbo Lump Crab Meat, Spinach, Sea Urchin Cream
or
Garganelli
Oyster Mushrooms, Mushroom Crema, Baby Swiss Chard, Pecorino Toscano 🍴

Entree

Chilean Sea Bass
Melted Leeks, Red Chile Potatoes, Crayfish, Leek Fondue, Paddle Fish Caviar
or
6oz Filet Mignon
Spigarello, Pancetta, Turnip & Truffle Puree, Red Wine Jus
or
Quinoa Pilaf
Maple Glazed Butternut Squash, Roasted Sunchoke, Pumpkin Seed Pesto 🍴
or
Osso Bucco
Roasted Winter Vegetables, Creamy Polenta, Crispy Sunchokes

Dessert

Crème Brûlée,
Dark Chocolate Shavings, Strawberry
or
Winter Spiced Pear-Polenta Crisp,
Tahitian Vanilla Gelato

Four Course Prix Fixe: \$100/person + tax + gratuity

Please advise your server of any food allergies prior to ordering

This menu is not available a la carte and no substitutions are permitted

Full table participation is required