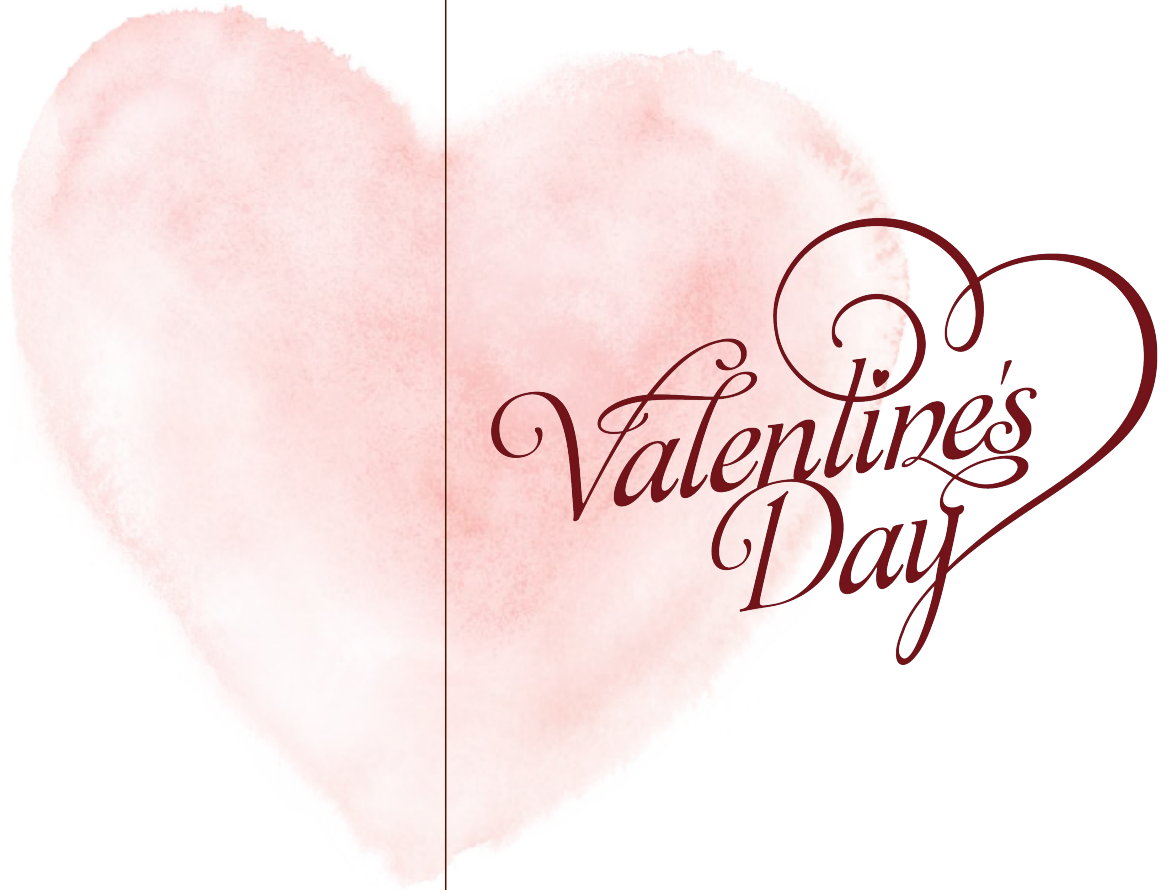

L'ADRESSE

AMERICAN BISTRO



Signature cocktails

THE LADY DAY 23

Roku gin, fresh strawberry, fresh lemon juice, orgeat, nutmeg

CHOCOLATE ESPRESSO MARTINI 21

Titos vodka, cane sugar, espresso, creme de cacao

PINK LADY 27

Komos Reposado Rosa tequila, orange liqueur, fresh lemon juice, cane sugar, aquafaba

Wine pairing

\$75 per person

Pairing for Amuse Bouche

NV Chardonnay, Pinot Noir

Pommery Brut Royal, Champagne, France 24

Pairing for Appetizers

2022 Sauvignon Blanc

Domaine des Mazelles, Touraine, Loire Valley, France 18

2018 Chardonnay

Willakenzie Estate, Willamette Valley, Oregon, USA 24

2022 Chardonnay

Domaine Sebastien Dampt, Petit Chablis, Burgundy, France 21

Pairing for Mains

2021 Pinot Noir

La Crema, Russian River Valley, California, USA 24

2022 Pinot Noir

La Crema, Monterey, California, USA 18

2019 Sauvignon Blanc

Sémillon Domaine Larrivet Haut-Brion, Pessac Leognan, Bordeaux, France 26

Pairing for Dessert

Mas Amiel, Maury 30 ans D'age 25



Valentine's Day Prix Fixe

\$125 per person

AMUSE BOUCHE

OYSTER SHOT

green apple, trout caviar, champagne gelee

SNOW CRAB WONTON CONE

snow crab salad, avocado mousse, garlic aioli, cilantro

APPETIZER

choice of one

ROASTED SUNCHOKES

sunchoke truffle cream, parmesan foam, black truffle

STEAK TARTARE

egg yolk spread, ciabatta toast, Parmigiano Reggiano

SEARED SCALLOPS

strawberry salsa, strawberry puree, pickled strawberries, brioche croutons

MAINS

choice of one

LONG ISLAND DUCK BREAST

stuffed cabbage, confit duck, wild mushrooms, foie au jus

SALT BAKED CELERY ROOT

beet glaze, quinoa, cashew puree, fennel coconut veloute, radicchio

LOBSTER RIGATONI

calabrian chili, uni foam, toasted seaweed, tomato

DESSERT

LOVE SPELL

cocoa gâteau, white chocolate and cream cheese ganache, macerated raspberries, ruby chocolate drizzle