

VALENTINE'S DAY 2024

barZola

DINNER

DUCK CONSOMÉ

duck confit - chive

HAMACHI CRUDO

strawberry - fresno chili - mint

BRAISED SHORT RIB

fontina polenta - broccoli di ciccio - pearl onions - herbs jus

or

LOBSTER "THERMIDOR"

black truffle - hedgehog mushrooms - puff pastry

CHOCOLATE CLOUD CAKE

orange chocolate sauce - white chocolate chantilly

or

FROMAGES D'APHINOIS FLAMBÉE

red wine poached pears - toasted hazelnut - crostini

\$125 per person