

## Menu

### *Amuse-Bouches*



*Endive and Watercress Salad*  
Roasted Walnuts, Roquefort



*Jumbo Lump Crab Cake*  
Stoneground Mustard Sauce



*Terrine de Foie Gras de Canard*  
Quince Compote, Toasted Brioche



*Chinese Ravioli*  
Fresh Goat Cheese, Roasted Pine Nuts



*Sautéed Halibut*  
Vegetable Couscous, Lobster Emulsion



*Grilled Organic Chicken Breast*  
Haricots Verts and Chanterelle Mushroom Essence



*Herb-Crusted Baby Rack of Lamb*  
Provençal Vegetables



*Pan-Seared Black Angus Filet Mignon*  
Wilted Spinach, Pommes Frites



*Profiteroles au Chocolat*  
Tahitian Vanilla Ice Cream



*Crème Brûlée*



*Petits Fours à la Josephine*

*At the piano*

**Joseph Douglas**

*Our talented friend*

*\$85 per person, tax and 20% gratuity not included*

*Limited Seating from 5 p.m. to 10 p.m.*

*Reservation and 50% deposit required.*

*212-594-1925*

*jeanclaude@chezjosephine*

## Valentine's Day 2012

# CHEZ JOSEPHINE



*Mes Amis,*

*“Loving is not just looking at each other, it’s looking in the same direction.” – ANTOINE DE SAINT-EXUPÉRY, 1939*

*Find your way to Chez, with or without your GPS...*

*With all my heart,*

*Jean. Claude Baker*