



SAITTAIRE

OYSTER BAR AND FISH HOUSE
PORT CHESTER, NY

HAPPY VALENTINES 2019

\$75 PER PERSON

PLEASE SELECT 1 APPETIZER, 1 ENTREE & 1 DESSERT

APPETIZERS

LOCAL BURRATA

Truffled Brussels Sprout "Caesar", Brioche

CHILLED OYSTERS

Dashi, Smoked Salmon Roe, Thai Basil, Grapefruit

YELLOWFIN TUNA POKE

*Heirloom Carrot "Kraut", Basil Seed Vinaigrette,
Almonds*

IBERICO HAM "BENEDICT"

*Hollandaise, Confit Egg Yolk,
Mini English Muffin, Herbs*

MAINE LOBSTER BISQUE

Lovage, Potato, Vadouvan Spice

PARISIAN BEET GNOCCHI

Goat Cheese Mousse, Roasted Leeks, Pumpkin Seeds

FRIED OYSTERS

Red Curry Emulsion, Pickled Daikon Radish, Scallions

SEARED HUDSON VALLEY FOIE GRAS +IO

Chestnut Cream, Pickled Grape

MAINS

SEARED JUMBO SEA SCALLOPS

Ricotta Gnudi, Curried Carrot Veloute, Chinese Long Beans

OLIVE OIL POACHED BRANZINO

Sunflower Seed "Risotto", Glazed Baby Turnips, Preserved Lemon

BUCATINI PASTA

Black Truffles Essence, Chestnuts, Apple, Brown Butter

PORK OSSO BUCCO

Hazelnut Polenta, Kale, Cherry Demi

GRILLED 8 OZ FILET

Purple Barley, Mustard, Charred Cauliflower

MAINE LOBSTER "WELLINGTON" +15

Butter Poached Lobster, Seared Foie Gras, Puff Pastry, Celery Root Mousse, Braised Mushrooms

DESSERTS

DARK CHOCOLATE MILLE FEUILLE

Crispy Filo, Salted Caramel, Blackberry

STRAWBERRIES & CREAM

Cava Macerated Strawberries, Strawberry Cream, Basi

"PEANUT BUTTER & JELLY"

Peanut Butter Mousse, Grape Sorbet, "Toast"

CEREAL MILK PANNA COTTA

Nutella Powder, Rum Raisins

EXECUTIVE CHEF | *Bobby Will*
SOUS CHEF | *Ruben Parra*