



CHEZ L'AMOUR
bites bubbles & jazz
SPRING 2025

FOR THE TABLE

TABLE SALAD 16

local greens, seasonal vegetables, shaved fennel, ginger lemon vinaigrette, toasted bread crumbs (vegan/gf optional)

BLISTERED SHISHITO PEPPERS 12

flame seared sweet japanese peppers, mala spice, whipped garlic cream (gf/vegan)

GLOBETROTTER CHEESEBOARD 17 / 30

mélange of dairy, crunchy nuts, sweet honey, accouterments two cheeses or four (gf optional)
*Villa Bleu - Holland | Red Rocks Cheddar - Wisconsin
Drunken Goat - Spain | Camembert - France*

PERI-PERI OLIVES 9

jumbo spanish gordal herb pickled olives stuffed with vibrant red north african piri-piri chili peppers (gf/vegan)

SMALL PLATES

FRENCH COGNAC PÂTE 16

oak barrel sherry infused chicken & duck liver pâte, european butter, dijon, thyme, crispy shallots, crudité, toasted crostini (gf optional)

PESCAÍTO FRITO 15

garlic marinated sardines, crispy prosecco tempura, pink peppercorn lemon aioli, tarragon (dairy free)

SAVORY STUFFED BEIGNETS 18

everything seasoned beignets stuffed with whipped dirty martini ricotta filling, dill (v)
+8 add *prosciutto de parma*

WAGYU SMASH SLIDERS 28

american wagyu, fig aioli, smoked gouda, pickled radish, local lettuce, mini brioche bun, potato gems

CAVIAR MOZZARELLA BATONS 30

5 grams golden kaluga caviar, truffle cream, herb-crusted mozzarella, dill, chives

POPCORN CHICKEN 20

crispy fried & seasoned chicken bites
Choose dip or tossed: coconut green curry, general tso, truffalo sauce
+12 *around the world - larger portion, all the sauces*

POMMES FRITES 12

sauce medley of beet ketchup, curry aioli, buttermilk herb ranch (gf/vegan optional)

LARGE PLATES

MEAT AND POTATOES 40

port braised beef short rib, sweet english pea & pomme purée, seasonal vegetable (gf/df optional)

TANDOORI BUTTER CHICKEN 32

yogurt-marinated chicken, garam masala, kashmiri peppers, saffron tomato butter sauce, crispy naan

SPANISH ALBARINO & CHORIZO MUSSELS 36

steamed in albarino wine, garlic, smoked paprika, paired with crispy chorizo, grilled crostini (gf optional)

ANTIGUAN LOBSTER CAKES 42

pan seared patty with butter poached lobster meat, mango chutney, coconut callaloo, sweet potato puree

CAJUN CRUSTED BLUEFIN TUNA STEAK* 36

black garlic, ginger & squid ink quinoa, roasted seasonal vegetable, yuzu edamame puree, honey ponzu reduction (gf/df)

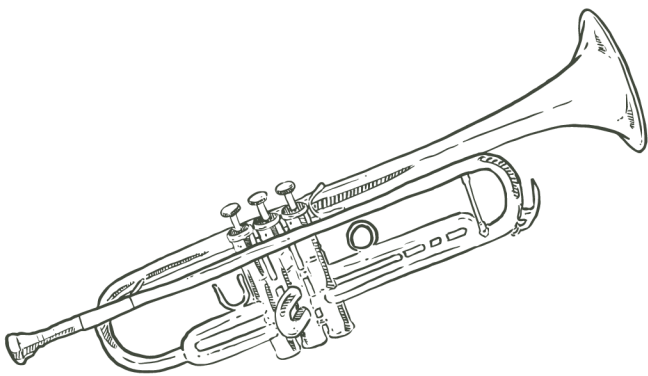
PESTO & FIG FLATBREAD 24

, pecorino, mozzarella, chevre, parmesan, hot honey on grilled naan bread
+8 add *prosciutto de parma*

LOCAL VEGETABLE PLATTER 22

Seasonal & local vegetables, flavors from around the globe (vegan)

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



CHEZ L'AMOUR
CRUDO
SPRING 2025

YUZU BAY SCALLOPS 20
sweet petite scallops, yuzu shallot vinaigrette,
habanero, tarragon (gf)

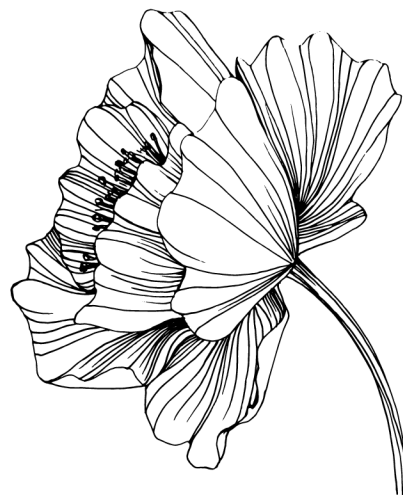
CORVINA CEVICHE 22
coconut leche de tigre, chili crisp, smoked
trout roe, passionfruit juice, lemongrass
chive oil, plantain chips (gf)

CHILLED OAXACAN PULPO 30
mole marinated spanish octopus, charred poblano
pepper, pomegranate seeds, walnut cream sauce (gf)

SMOKED CAJUN TUNA DASHI 24
cajun seared bluefin tuna, urfa chili, chilled tomato-
stained dashi broth, nori furikake, diced cucumber,
scallions (gf)

SALMON CARPACCIO 26
norwegian salmon, crispy sushi rice, scallion,
sambal aioli, honey yuzu ponzu (gf)

WAGYU BEEF TARTARE 32
japanese A5 wagyu ribeye, minced shallots,
smoked trout roe, nori wonton crisps



CAVIAR SERVICE 1 oz
a perfect aphrodisiac for date-night
house-brined potato crisps, wagyu
tallow, chives, truffle creme
hackleback 120
golden kaluga 160
platinum osetra 240

MORE IS L'AMOUR
add to any dish
shaved truffle 15
hackleback caviar 12
golden kaluga caviar 16
platinum osetra caviar 19
smoked trout roe 8

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APPLICABLE TO ALL ITEMS ON THIS PAGE.