

Dinner

CHRISTMAS EVE

AT CHEZ L'AMOUR

12.24.2024



AMUSE BOUCHE

whipped ricotta and bleu cheese stuffed dates with candied pecans

APPETIZER

CRAB BRÛLÉE

creamy egg custard with lump crab meat, shiitake mushrooms, yuzu dashi, nori furikake, salmon roe, and micro shiso

SALAD

MEDITERRANEAN WINTER VEG

baby gem lettuce, frisée and watercress, tossed with roasted pumpkin, port poached pears, hearts of palm, za'atar-spiced pumpkin seeds, and a cranberry pomegranate vinaigrette.

ENTREE

HOLIDAY SURF & TURF

braised pork belly with five spice glaze and prosecco poached prawns with beurre blanc, sweet potato purée, roasted local root veg and broccolini

DESSERT

EARL GREY STICKY TOFFEE PUDDING

english date cake with bergamot and black tea infused creme anglaise, bourbon chantilly cream

CHEZ L'AMOUR
@BITESBUBBLESANDJAZZ
CHEF ELLIE ROSE SCHULTZE

NEW YEAR'S EVE
Dinner
AT CHEZ L'AMOUR



12.31.2024

AMUSE BOUCHE

OSETRA CAVIAR & CRÈME FRAÎCHE TARTLET
phyllo tartlet, whipped crème fraîche, Osetra caviar, chives

APPETIZER

ROASTED BONE MARROW BRÛLÉE
*caramelized crust of demerara sugar, crostini,
pickled shallots, micro herbs*

SALAD

WINTER CITRUS SALAD
*segmented grapefruit, meyer lemon, and blood orange,
roasted pistachios, frisée, watercress, baby gem lettuce,
basil & champagne vinaigrette*

ENTREE

WAGYU & TRUFFLED LOBSTER THERMIDOR
*butter poached lobster tail pieces layered atop of a sous vide wagyu
bavette, mounted with truffle cream sauce, shaved truffle, local
mushrooms and seasonal vegetables over a nest of tagliatelle pasta*

DESSERT

PASSIONFRUIT & DARK CHOCOLATE SHORTBREAD
*chocolate ganache, shortbread crust, passionfruit curd, chantilly cream,
macadamia nut brittle, passionfruit popping boba, gold leaf*

CHEZ L'AMOUR
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CHEZ L'AMOUR
bites bubbles & jazz
AUTUMN 2024

FOR THE TABLE

BREAD SERVICE 9

parker house milk rolls, whipped seasonal compound butter

TABLE SALAD 16

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

GLOBETROTTER CHEESEBOARD 17 / 30

melange 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*

MENORCAN BISQUE 12

creamy tomato and datil pepper soup, basil oil, aged balsamic (gf)

SMALL PLATES

HARVEST CAPRESE 18

stracciatella, roasted baby beets, heirloom pumpkin, candied pepitas, citrus, white balsamic, basil (gf)

TANDOORI CAULIFLOWER 16

marinated charred cauliflower, pickled red onion, yogurt raita, mint, cashews (gf/vegan optional)

SAVORY STUFFED BEIGNETS 18

everything seasoned beignets stuffed with whipped sun dried tomato ricotta, tomato & red pepper bisque
+8 add prosciutto de parma

BABA GANOUSH 14

smoked eggplant dip with tahini, garlic, citrus, pomegranate seeds, grilled pita points (vegan/gf optional)

THAI STYLE MUSSELS 30

lemongrass, coconut, red chili, ginger, garlic, lime, grilled crostini (gf optional/df)

POPCORN CHICKEN 20

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

POMMES FRITES 12

sauce medley of beet ketchup, curry aioli, sesame dan-dan (gf/vegan optional)

LARGE PLATES

MEAT AND POTATOES 40

port braised beef short rib, roquefort pomme purée, seasonal vegetable (gf/df optional)
+20 seared japanese A5 wagyu strip steak*
+10 add seared diver scallop

WAGYU SMASH SLIDERS 28

american wagyu, fig aioli, smoked gouda, atchara pickled veg, local lettuce, house-baked bun, pommes frites

CARIBBEAN STREET CURRY 36

slow roasted goat, house curry, spiced chickpeas, trinidadian doubles

SAN MARCO SCALLOPS 42

jumbo diver scallops, butternut squash puree, crispy brussels sprouts, pomegranate seeds, brown butter & sage (gf/df optional)

CAJUN CRUSTED BLUEFIN TUNA STEAK* 36

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

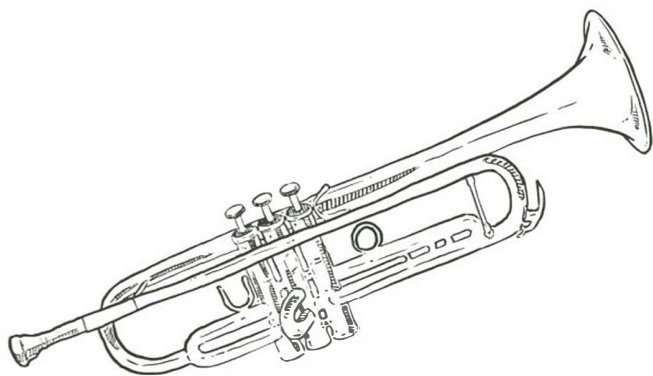
FUNGI & QUATRO FORMAGGI FLATBREAD 24

local mushrooms, truffle cream sauce, 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
AUTUMN 2024

WAGYU BEEF TARTARE 32

japanese A5 wagyu ribeye, minced shallots,
smoked trout roe, nori waffle cone

CAVIAR CANAPES 28

kaluga caviar, truffle creme, dill, crispy potato
gems

GREEN APPLE CEVICHE TOSTADA 24

hamachi, green apple, fennel, smashed avocado,
shaved chili, citrus vinaigrette, crispy corn tortilla

CAJUN TUNA NACHOS 24

spicy cajun seared bluefin tuna, diced cucumber,
crunchy wontons, wasabi aioli

SALMON CARPACCIO 26

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

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



WAGYU EXPERIENCE 85

four 1 oz. japanese A5 wagyu skewers
hasselback potatoes
truffle cream
dehydrated wagyu tallow
finishing salts
seared tableside over an open flame

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

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APPLICABLE TO ALL ITEMS ON THIS PAGE.

CHEZ L'AMOUR DESSERT

AUTUMN 2024

THE PONCE (GF)

our signature dessert
datil dark chocolate ganache cheesecake
14

SPANISH MAGNOLIA

a tropical breeze in the ancient city
guava preserves, whipped cream cheese, yellow wedding cake
14

SEASONAL SORBET TRIO (GF/Vegan)

made in house with real fruit
10
pair with a flight of drumshanbo gunpowder gin +18

SPECULOOS TRES LECHES CAKE

spiced cookie butter frosting, biscotti cookie crumble,
vanilla creme soaked sponge cake
14

CHURRO FLIGHT

crunchy cinnamon sugar coated sweet mexican street treat
dulce de leche, cream cheese icing, espresso brownie batter
12

BROWN BUTTER COOKIE BAR

with dark espresso chocolate, cold brew frozen custard
14

CRÈME BRÛLÉE (GF)

ask your server for the seasonal flavor
12

Blooming Botanical Tea - serves 2 12

Quinta Do Crasto Ruby Port 10

Dow's Tawny Port 20





CHEZ L'AMOUR

les élixirs

AUTUMN 2024

ORIGINALS

THE BINX SPELL 16

cinnamon vanilla amaro, bourbon, salted pumpkin, sage, star anise, maple, ginger

PRACTICAL MAGIC 16

rum, rosemary thyme syrup, carrot, apple, lemon, ginger

CHEZ BIPPY 15

vodka, nigori, vanilla, kiwi, yogurt, lemon

BRASS MONKEY 14

rye, walnut, angostura, banana

SMOKIN BEATZ 14

mezcal, beet shrub, lemon, prosecco

ACROSS 110th STREET 16

rye, averna, sweet vermouth, benedictine, spiced syrup, walnut bitters

BUBBLES BY THE GLASS

Pierre Sparr Cremant d'Alsace, France 15

Avissa Prosecco, Italy 8

Gusti Sparkling Rosé 11

WHITE BY THE GLASS

Juggernaut Chardonnay, Sonoma Coast 14

La Caña Albariño, Spain 16

Slo Jams Sauvignon Blanc, Washington 15

Bianchi Sauvignon Blanc, Central Coast 12

RED BY THE GLASS

Areyna Malbec, Mendoza 12

Tapestry Red Blend, Paso Robles 14

Zin-Phomaniac Zinfandel, Lodi 14

Juggernaut Hillside Cabernet, California 15

CLASSICS

WHITE LINEN 14

gin, orange blossom water, lemon, cucumber

PIMM'S CUP 12

pimm's no. 1, cucumber, lemon, ginger, mint

PALOMA 14

tequila, grapefruit, lime, aperol, pamplemousse, agave

SAGE GIMLET 16

gin, sage, lime

ESPRESSO MARTINI 16

vodka, juniper market magic cold brew, espresso liqueur, bitters

PAPER PLANE 15

rye, amaro nonino, aperol, lemon

DRAFT BEER

Peroni Nastro Azzuro 6

Orange Blossom Pilsner 7

Aardwolf Belgian Style Pale Ale 8

South Beach Brewing Company Strawberry

Orange Mimosa Sparkling Ale 7

CANNED BEER

Tecate Mexican Lager 5

Athletic Upside Dawn n/a 6

Finnback Crispy Morning 8

Finnback Rolling in the Clouds 8

Congaree & Penn Farmhouse Cider 6

MÉNAGE À TROIS 28

pairing of 3 housemade sorbets with oriental botanical, california orange, and sardinian citrus gins from drumshanbo