



## COOKING WITH LOVE

February 14<sup>th</sup>. 2017

J&G Grill Restaurant 20:00hrs - 00:00hrs

*Be part of the most romantic day of the year and enjoy our favorite couple. For the second consecutive year, chef Olivier Deboise shares his love for cooking with his wife, chef Emmanuelle Deboise, creating a 6-course menu which can be accompanied by an exclusive wine pairing courtesy of our Sommelier.*

### MENU

by

Chef Emmanuelle Deboise & Chef Olivier Deboise Méndez

*Welcome Cocktail*

Amuse Bouche

Tomato, Cucumber, Scented Turnips with Algae & Mint, Oyster Foam

Daily Market Fish, Potatoes, Apples in Different Textures

Duck Confit Couscous, Glazed Carrots

Fresh Goat Cheese Tempura, Quince Jam, Rosemary Sorbet

Praliné Choux, Lime & Yuzu, Warm Chocolate Sauce

Tamarind Coconut Tart

Bookings: 5228 1935 or [jggrilldf.ambassador@stregis.com](mailto:jggrilldf.ambassador@stregis.com)

Pricing per person: \$1,200 MXN

Pairing per couple: +\$1,600 MXN

*All prices listed in Mexican Pesos, tax included. Service not included.*

FREE PARKING