

Valentine's Day 2012

Amuse-Bouche

Caviar Bellini with crème fraiche

First Course (choice of)

Oyster Stew

Arugula and Poached Shrimp Salad, Meyer lemon, ras el hanout, shallot vinaigrette

Ancient Grain Salad, dried cherries, shaved goat cheese, hazelnut vinaigrette

Second Course (choice of)

Seared Scallop, carrot consommé, ginger, scallion, Thai chili

Grilled Tuna Provençale

Roasted Pork Tenderloin, parsnip pureé, banana, honey, espellette

Third Course (choice of)

Braised Short Rib, polenta terrine, stilton blue cheese, fig glacé

Grilled Lamb Lollipops, smashed celery root, Brussels sprouts, Dijon mustard

Roasted Duck Breast, glazed carrot, roasted salsify, orange, thyme jus

Fourth Course (choice of)

Chocolate Fondue, almond marshmallows, red velvet cake dippers, assorted fruit

Rose Water Crème Brulée

Carrot Cake, sage and cream cheese

\$65

Six Course Prix Fixe Menu

Amuse-Bouche

Caviar Bellini with crème fraiche

First Course (choice of)

Oyster Stew

Arugula and Poached Shrimp Salad, Meyer lemon, ras el hanout, shallot vinaigrette

Ancient Grain Salad, dried cherries, shaved goat cheese, hazelnut vinaigrette

Second Course (choice of)

Potato Gnocchi, wilted kale, sweet Italian sausage

Broccoli Ravioli, capers, boquerones, olive, chili emulsion

Porcini Risotto, carrot, sage, balsamic, parmesan

Third Course (choice of)

Seared Scallop, carrot consommé, ginger, scallion, thai chili

Roasted Pork Tenderloin, parsnip purée, banana, honey, espellette

Pan Roasted Monkfish, beet risotto, tarragon, apple, vanilla

Fourth Course (choice of)

Petite Filet Mignon, pommes purée, braised radicchio, lobster essence

Roasted Duck Breast, glazed carrot, roasted salsify, orange, thyme jus

Grilled Tuna Provençale

Fifth Course (Choice of)

Braised Short Rib, polenta terrine, stilton blue cheese, fig glacé

Grilled Lamb Lollipops, smashed celery root, Brussels sprouts, Dijon mustard

Seared Foie Gras, pain perdu, sweet espresso reduction, spiced almonds, Chambord froth

Sixth Course (Choice of)

Chocolate Fondue, almond marshmallows, red velvet cake dippers, assorted fruit

Rose Water Crème Brulée

Carrot Cake, sage and cream cheese

\$85