



SPECIAL VALENTINE'S DAY 4 COURSE PRIX FIXE 2011

\$65 PER PERSON

OPTIONAL SOMMELIER WINE PAIRING - \$30

~COURSE 1~

(CHOOSE ONE)

OYSTERS, CITRUS — VODKA GRANITA, SMOKED CAVIAR

BIBB LETTUCE, PEARS, CANDIED WALNUTS, SMOKY BLEU CHEESE DRESSING

RABBIT DUMPLING CHOWDER

WINTER LETTUCES, FENNEL, DRIED CHERRIES, PECANS, BLOOD ORANGE
VINAIGRETTE

~COURSE 2~

(CHOOSE ONE)

PORK ROULADE, MARINATED BEAN SALAD, ARUGULA

CRISPY VEAL SWEETBREADS, BRAISED BACON, PEARL PASTA, BROCCOLI

GRILLED SARDINE, CHORIZO, OLIVE OIL POTATOES, ARUGULA, ROMESCO

SEARED FOIE GRAS, SHALLOT JAM, GRIDDLE CAKE, AGED MAPLE SYRUP

MENU SUBJECT TO CHANGE

NO SUBSTITUTIONS PLEASE



~COURSE 3~

(CHOOSE ONE)

SEARED SCALLOPS, CITRUS, ARBEQUINA OLIVES, TABOULI

DUCK BREAST, BRAISED RED WINE CABBAGE, SWEET POTATO SPAETZLE,
HAZELNUT GASTRIQUE

LOBSTER TAGLIATELLE, RED PEPPERS, SWISS CHARD, LOBSTER CREAM

GRILLED HANGER STEAK, GRILLED BROCCOLI, POMME DAUPHINE, WILD
MUSHROOM RAGOUT

~COURSE 4~

(CHOOSE ONE)

WARM CHOCOLATE PUDDING CAKE, MALTED VANILLA ICE CREAM, PEANUT BUTTER
MOUSSE

BUTTERMILK PANNA COTTA, CITRUS – CHAMPAGNE SOUP, ALMOND TUILE

SELECTION OF ARTISAN CHEESES WITH ACCOMPANIMENTS

MOUNTAIN APPLE COBBLER, VANILLA ICE CREAM

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NO SUBSTITUTIONS PLEASE