

Valentine's Day Menu

*Tuesday, February 14th
Prix Fixe 5 Courses
\$125 per person including pairings*



First Course

Malpeque Oysters on Blood Orange and Shaved Fennel Salad, Oven-dried Tomatoes, Thyme Mignonette and Micro Lemon Basil



Second Course

Duo of:

Seared Foie Gras with Asian Pear Love Popping Domes
Crab Salad with Avocado Mouseline, American Caviar and Micro Chives, Saffron Aioli

NV Nicolas Feuillate Rose - Champagne, France



Third Course

Choice of:

Butter Poached Lobster with Creamy Chestnut Velouté, Celeriac Silk, French Green Lentils and Shaved Parmesan

Romaine Spears and Red Endives, Gorgonzola, Duck Prosciutto and Sweet and Salty Pumpkin Seeds in a Buttery Heart Shaped Brioche

2008 Macon Villages Bouchard & Fills - Burgundy, France

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Main Course

Choice of:

Beef Tenderloin with Butternut Squash and Vanilla Mousseline, Braised Baby Turnips, and Sautéed Grapes

2009 Stag's Leap Wine Cellars "Hands of Time" - Napa Valley, United States

Roasted Breast of Guinea Fowl with Truffle Polenta Fries, Black Trumpets, Roasted Brussels Sprouts, Fried Sage and Chianti Emulsion

2009 Cetamura "Coltibuono" Chianti - Tuscany, Italy

Seared Scallops with Mango Risotto, White Chocolate and Lemon Gremolata, White Asparagus Tips, and Lemon Oil Hollandaise

2009 Stoneleigh Pinot Noir - Marlborough, New Zealand



Dessert

Heart-shaped Tart with Rose Gelée, Lychee Crèmeux and Pistachio Crème Brûlée served with Candied Rose Petals and Lychee Vanilla Syrup

&

Chocolate Cocoa Pod with Manjari Chocolate Mousse on Passion Fruit Pâté de Fruit and Fresh Pomegranate Seeds

2005 Carmes de Rieussec - Sauternes, France

