

Valentine's Day Early Menu
5 - 7:30 pm

Five Courses - \$250 per couple

Velouté of chanterelle mushrooms
with shrimp

~

Seared hamachi with ras el hanout,
heart of palm
compressed cucumber and avocado
pearls

~

Salad of seared Bay scallops,
Kumomoto oyster
truffle cauliflower purée with a
light vinaigrette

~

Duck consommé with foie gras
tortellini, chard leeks
and beech mushroom

~

Dry aged beef tenderloin, spiced
short rib jam,
roasted artichoke hearts, port wine
shallots,
and truffle beef jus

~

Cara cara oranges three ways with
rose water sabayon
and cinnamon ice cream

~

Passion fruit Opera cake with crème
fraîche ice cream

Sunday, February 14th 2010