

Valentine's Day Late Menu

8 - 10:30 pm

Seven Courses - \$340 per couple

Velouté of chanterelle mushrooms
with shrimp

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

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

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

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Pan fried sea trout with caper
raisin purée
pearl onion shells, smoked golden
raisins
"beurre rouge"

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

and truffle beef jus

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

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Passion fruit Opera cake with crème
fraîche ice cream

Sunday, February 14th 2010