

VALENTINE'S DAY

February 14, 2010

Price Fixe \$80.00

Amuse Bouche

Pan Seared Ahi Tuna, Sevruga Caviar, White Truffle Vinaigrette

First Course

Crispy "Brazilian Style" Maine Lobster Salad

*Fresh Shaved Heart of Palm, Grilled Pineapple, Micro Greens Salad, Crispy Plantains
Creamy Pineapple-Tahitian Lime Dressing, Shaved Candied Coconut*

Warm Frito Misto Salad

*Crispy Fried Artichokes and Fingerling Potatoes
On Melted Taleggio Cheese and Grilled Radicchio
with Peppercress, Bagna Cauda, Roasted Garlic Aioli, Lemon Wheels*

Oysters Rockefeller

*Plump Fanny Bay Oysters baked and served on the half shell
Creamed Spinach, Pernod Glacage, Pistachio Crust*

Second Course

Surf and Turf Duet for two

*Pan Roasted Filet Mignon with Forest Mushrooms
and Wild Nigerian Prawns Stuffed with Crabmeat
Herb Roasted Tomatoes Persillade, Asparagus, Black Truffle Jus*

Pan Seared White Bass

*With a Pine Nut-Roast Garlic Crunch
Over Spinach with Sweet Corn-Lobster-Basil Butter Sauce*

Roasted Rack of Lamb finished with a Rosemary Rub

*Twin Chops, Gruyere-Potato Strudel, Roasted Root Vegetables,
Cracked Pepper-Zinfandel Sauce*

Local Wild Mushroom and White Truffle-Mascarpone Risotto

*Asparagus, Roasted Tomatoes, Sweet Pea Tendrils
Meyer Lemon Beurre Blanc, Shaved Pecorino Toscano Cheese
Crispy Artichokes*

DESSERTS

Banana Toffee-Salted Macadamia Nut Upside Down Cake
Ginger Ice Cream and Caramel

Fight Over Chocolate
Chocolate-Mascarpone-Hazelnut Crunch Parfait
Warm Chocolate Meltdown Gateau

Crème Brûlée Duo
A pairing of Tahitian Vanilla Bean and Orange
With Fresh Berries and Spun Sugar

Assorted Sorbets and Gelato
Mini Chocolate Lace Cups