



Valentine's Dinner

kumomoto oysters
champagne mignonette

Champagne, José Michel Cuvée Pinot Meunier, Côte des Blancs

UN

foie gras mousse
toasted brioche, arugula, blood orange

organic greens
truffle vinaigrette, house cured venison

lobster bisque
sweet sherry cream, chives

Savennières, Dom. Damien Laureau Les Genêts, Loire Valley

DEUX

seared ahi tuna
lemon potato puree, marinated pea shoots

butter poached lobster
parsnip mousseline, champagne emulsion

wild mushroom ravioli
truffled parmesan sauce, tomato confit

herb crusted loup de mer
crispy mushroom risotto, saffron cream

Chasselas, Schoffit, Alsace '05

TROIS

fig glazed artisan duck
turnip gratin, caremelized pearl onions

grilled veal chop
barley, butternut squash, calvados reduction

crepes aubergine
spinach and ricotta filled eggplant crepes, garlic tomato sauce

petite filet
truffle potatoes, glazed baby vegetables, herbes de prove

Rosso di Montalcino, Coldisole, Montalcino, Toscana '04

DESSERT

frozen meyer lemon soufflé
Moscatel, Gutiérrez Casta Diva Cosecha Miel, Alicante

bread pudding
Madeira, Barbeito New York Malmsey (Malvasia), Madeira

chocolate charlotte
Porto, Warres Otima 20 Year Tawny, Douro

amaretto cheesecake
Pineau des Charentes, Gaston Rivière 1er, Cognac

profiteroles
Banyuls, Ey Vigne d'en Tragner, Roussillon

\$65 per person
optional pairing, \$35