



Valentines' Dinner

kumamoto oysters
champagne mignonette
Selected Grower Champagnes

UN

foie gras mousse
toasted brioche, arugula, blood orange

organic greens
truffle vinaigrette, house cured venison

lobster bisque
sweet sherry cream, chives
Sancerre, Ch. de Sancerre, Loire Valley '06

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
Savennières, Dom. Damien Laureau Les Genêts, Loire Valley '04

TROIS

fig glazed artisan duck
turnip gratin, caremelized pearl onions

grilled veal chop
barley, butternut squash, calvados reduction

vegetable and polenta tian
eggplant, parmesan, chive oil

petite filet
truffle potatoes, glazed baby vegetables, herbes de provence
Rosso di Montalcino, Coldisole, Montalcino, Toscana '04

DESSERT

frozen meyer lemon soufflé
raspberry sauce, shortbread cookies

bread pudding
whiskey sabayon sauce

chocolate charlotte
valrohna chocolate bavaroise, raspberry sauce

profiteroles
with vanilla gelato, chocolate ganache

*\$65 per person
optional pairing, \$35*