



st. valentine's day 2010
sunday, february 14

amuse-bouche:

beet tartare, avocado, horseradish crème fraîche,
housemade brioche

first course:

beef carpaccio, arugula salad, lemon aioli, shaved parmesan,
garlic crostini

...Or...

poached asparagus salad, poached egg, prosciutto, hollandaise

...Or...

lobster bisque, mascarpone crab salad

second course:

seared ahi, buckwheat noodle "yaki soba", sunchoke chips,
light lobster broth

...Or...

grilled filet mignon, aged cheddar-bacon gratin, creamy spinach,
red wine port sauce

...Or...

parmesan gnocchi, sautéed wild mushrooms, english peas,
wilted pea tendril

dessert course:

chocolate mille-feuille, chocolate ganache, raspberries, cocoa sauce

...Or...

strawberry polenta shortcake, lemon curd, strawberry coulis

\$75 per guest