



Valentine's Day Menu

February 14th, 2012

First Course

Oyster Tasting

butter poached w/caviar, frozen margarita, tempura w/ crème fraîche pearl

or

Yellowfin Tuna Tartare

marinated cucumber, coriander, green olive puree

or

Niman Ranch Cage Free Egg

sherry vinaigrette, candied maple pecan

Second Course

Spiced Carrot Soup

glazed baby carrots, tarragon cream, colossal crab

or

Salad of Roasted Beets

1/4 egg, miso bacon vinaigrette

Third Course

Quail Ballontine

Hudson Valley foie gras, fig gastrique

or

Pan Seared Scallops

black truffle, charred artichoke

or

Filet of Angus Beef

Béarnaise compound butter, rosti potatoes

Fourth Course

Banana Split

chocolate ganache, Amarena cherries, roasted banana ice cream, pineapple coulis

or

Strawberry and Champagne Terrine

strawberry sorbet, almond scone

\$89 per person • excluding tax and gratuity