

Valentines Day Prix Fix Menu 2010

Amuse Bouche

Celery root flan with domestic caviar

1st Course

Lobster bisque with brandy cream and spicy shellfish oil

Medjool date and goat cheese salad with endive,
watercress, and sherry shallot vinaigrette

Braised pork cheeks with caponata and eggplant puree

2nd Course

Roasted Branzino with panzanella salad and taggiasche olive vinaigrette

Wild mushroom ravioli with sunchoke puree,
pecorino romano, and truffle oil

Roast duck breast with sweet potato puree, wilted kale,
radicchio and quince duck jus

3rd Course

Blood orange panna cotta with strawberry coulis

Warm chocolate cake with candied orange and vanilla gelato

Spiced carrot and squash cake with saffron and brown butter cream cheese frosting
and bourbon glazed walnuts

\$65 per person

Executive Chef: Alexander Bollinger