

Valentine's Day Menu

February 14th, 2010

\$45 per person



Flirtatious Beginning

Lamb Ratatouille Cornet
Sonoma Goat Cheese Mousse

First Time - Choose one

Meza Luna Oyster Trio
Scallop Cerviche / Kumquat Caviar / Lavender Mignonette

Vichyssoise
Crispy Leeks and Chives

Greece Island Lamb T-bone
Caramelized Onion and Green Apple Slaw Cellar Sunburst Salad | Citronette

Entrée - Choose one

Sea - Pan Seared Turbot
Truffle Pecorino Ravioli | Baby Basil leaves | Blood Oranges | Brun Noisette Butter

Du Le Farme - Duck Confit Cassolette
Pan braised with Butter Beans and Baby Root Vegetable in Natural Brown Jus Maple Roasted Pork Belly

Quarreling Bavette Steak
Char Grilled Bavette over Belgium Salsify Root Beer Braised Bavette and Parsnip Potato Puree
Crispy Swiss Chard

Afterplay - Choose one

Vineyard Shortcake
Caramelized Citrus Sponge Cake | Chantilly Cream | Seasonal Berries

Quartet Night at the Opera
Chocolate Bomb | Lemon Dome | Twin Macaroons