

VALENTINE'S DAY
FEBRUARY 14TH 2010

Truffled Butter
Unsalted Butter & Fleur De Sel
Sarrasson Cream and Organic Salmon
Ginger Biscuit
Soufflé Cake with Pecorino Cheese
Holder Salad Mix

Braised Lettuce and Bonemarrow
Foie Gras Custard, Turnips Soaked with Campari
Toast Melba '5"

FOIE GRAS TERRINE

Duck Foie Gras Terrine, Dry Fig Purée, Sherry Amontillado
Pumpkin Cream Chutney
Kaki Fruit Sorbet, White Balsamic, Toasted Truffle Brioche

-or-

PEA SOUP

Smoked Cabbage Foam, Juniper Spice
Vegetable Cocotte, Preserved Lemon



LOBSTER

Maine Lobster, Ginger; Coriander Perfumed Carnarolli Risotto
Claws & Knuckles, Mango, Grilled Zucchini, Shellfish Coral

-or-

FILET MIGNON

Roasted Filet of Beef, Dauphine Potato, Leek, Bordelaise Sauce
Prime Sirloin Teriyaki
Green Asparagus Tips, Orange

-or-

CURRY DODO

Curry Sauce, Vegetables, Fruits
Lentil Gnocchi
Venère Rice Mousse, Fennel & Celery Lemon Salad



THREE DESSERTS INSPIRED BY
FRENCH TRADITIONAL PATISSERIES

Love Macaroon
Rosé Champagne Granité, Rose Panna Cotta, Mango, Lychee
Caraibe Mokka