



Valentine's Day 2012

-First Course-

Oyster and Pearls

or

Silver and Gold Egg

-Second Course-

Beet and Sour Cherry Salad, Sweet and Sour Cherry Vinaigrette

or

**Pan Seared Hudson Valley Foie Gras Gram Cracker Crumble with
Textures of Strawberries**

or

Blood Orange Brushed Kampachi Ceviche with Radish Fresh Wasabi and Shiso

-Third Course-

Black Truffle Risotto with Parmigiano Water

or

Confit of Salmon, Heart of Palm, Celery Root Bone Marrow Beurre Rouge

or

Pan Roasted Beef Filet, Rose, and Rosemary Crust

Salsified Mustard Greens, Pomme Soufflé with Ox Tail Horseradish Jus

-Dessert-

Raspberry Yogurt Cloud Cake, Rose-Raspberry Sorbet

or

Sensual Flavors of Chocolate, Lemon Thyme Stewed Strawberries

USD 120.00

excluding tax and gratuity