

cafe **sambal**

Valentine's Day 2012

-First Course-

Roasted Baby Beets Salad

Carrot Gelee, Sweet Pea Meringue, Goat Cheese Truffle, Sherry-Walnut Vinaigrette

or

Lobster Consommé

Seafood Dumplings, Vegetable Pearls

-Second Course-

Colossal Scallop Sashimi

Kiwi and Pickled Red Onion Relish, Yuzu Oil

or

Seared Hudson Valley Foie Gras

Lingonberry and Pistachio Waffle, Candied Fruit in Grand Marnier

-Third Course-

Sole Stuffed with Crabmeat

Roasted Cauliflower Puree, Asparagus, Sweet Corn Veloute

or

Herb Crusted Lamb Chops

Beet and Ricotta Gnocchi, Vanilla Glazed Baby Carrots, Red Wine Reduction

or

Edamame and Tofu No-Meatballs

Zucchini Noodles, Thai Eggplant, Roasted Peppers, Green Curry and Coconut Broth

-Dessert-

Strawberry Almond Tart, Loukoums Lychee Sorbet

or

Chocolate Whiskey Mousse Cake, White Coffee Ice Cream

USD 80

Excludes tax and gratuity