

Valentine's 2010 Dinner Menu (1st Seating)

\$150

Champagne Pairing \$ 100

(Wine Pairing also available \$ 75)

Amuse

Tempura Cucumber and Apple Ponzu
Ceviche Rose Petal Honey, Habanero Granité
Oyster Yuzu Mignonette
Tarlant, Brut, "Zero," Oeuilly NV

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1st Course

Tuna Degustation
Tartare Mustard Yolk, Pickled Eggplant
Confit Olive Oil Poached, Red Chile Aioli
Sashimi Avocado Mousse, Daikon Salad
Marc Hebrart, Rosé, Brut, Premier Cru, à Mareuil-sur-Ay NV

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2nd Course

Langoustine Buckwheat, Uni Cream, Osetra Caviar
Moët et Chandon, "Dom Pérignon," Épernay 1999

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3rd Course

(Please Select One)

Sea Bass en Papillote Black Truffle, Potato Gnocchi
or
Wagyu Beef Prepared Three Ways, Smoked Potato Purée, Seasonal Vegetables
Veuve Clicquot, Brut, "Rare Release," Reims 1988

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Dessert Duo

Beignets, Passion Fruit Crème, Champagne Sabayon
and
Vanilla Chocolate Crémoux
Ruinart, Brut, Rosé, Reims NV

18% Gratuity will be added to all parties

Chef de Cuisine Brandon Kida
Sommelier Annie Turso

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Valentine's 2010 Dinner Menu (2nd Seating)

\$ 250

*Champagne Pairing \$ 150
(Wine Pairing also available \$ 100)*

Amuse

Tempura Cucumber and Apple Ponzu
Ceviche Rose Petal Honey, Habanero Granité
Oyster Yuzu Mignonette
Tarlant, Brut, "Zero," Oeuilly NV

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1st Course

Tuna Degustation
Tartare Mustard Yolk, Pickled Eggplant
Confit Olive Oil Poached, Red Chile Aioli
Sashimi Avocado Mousse, Daikon Salad
Marc Hebrart, Rosé, Brut, Premier Cru, à Mareuil-sur-Ay NV

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2nd Course

Langoustine Buckwheat, Uni Cream, Osetra Caviar
Taittinger, Brut, "Cuvée Prestige," Reims NV

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3rd Course

Mille-Feuille Foie Gras, Cocoa Powder
Moët et Chandon, "Dom Pérignon," Épernay 1999

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4th Course

(Please Select One)

Sea Bass en Papillote Black Truffle, Potato Gnocchi
or
Wagyu Beef Prepared Three Ways, Smoked Potato Purée, Seasonal Vegetables
Veuve Clicquot, Brut, "Rare Release," Reims 1988

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Dessert Duo

Beignets, Passion Fruit Crème, Champagne Sabayon
and
Vanilla Chocolate Crémoux
Ruinart, Brut, Rosé, Reims NV

18% Gratuity will be added to all parties

*Chef de Cuisine Brandon Kida
Sommelier Annie Turso*