



## **VALENTINE'S DAY 2010**

### **FIRST COURSE**

#### **TRIO AMUSE BOUCHE**

BLUE POINT OYSTER TARTARE, JALAPEÑO SHALLOT VINAIGRETTE  
GRILLED VIETNAMESE BISON MEATBALL WITH SHAVED LEMON GRASS  
ROASTED GARLIC WILD MUSHROOM "BON BON"

### **SECOND COURSE**

#### **ORGANIC FIELD GREEN SALAD**

AGED PARMESAN, SHAVED APPLE, TOMATO CONCASSE, SESAME OLIVE OIL EMULSION

#### **BABY CORN, ROASTED LEEK AND POTATO BISQUE**

AVOCADO AND JUMBO LUMP CRAB MEAT HASH

#### **SEARED MOULARD DUCK BREAST**

GOLDEN RAISIN-APPLE CHUTNEY, BALSAMIC SYRUP

#### **ROASTED JUMBO SCALLOP AND SEARED HAWAIIAN PRAWN**

FRENCH LENTIL RAGOÛT, LAVENDAR-HONEY GLAZE

#### **GRILLED AUSTRALIAN RACK OF LAMB**

KABOCHA, PUMPKIN HASH

### **THIRD COURSE**

#### **GRILLED BLACK ANGUS RIB EYE**

GORGONZOLA MASHED POTATOES, SEARED BRUSSEL SPROUTS, PORCINI - TRUFFLE SAUCE

#### **BUTTER ROASTED SEA BASS**

WHITE BEAN RAGOÛT, SAUTEED BABY BOK CHOY, GARLIC LIME VINEGAR

#### **SMITHFIELD FARMS PORK TENDERLOIN AND WILD BOAR SAUSAGE**

WILD MUSHROOM -POTATO HASH, BABY HERICOT VERT, BRANDIED CHERRY REDUCTION

#### **FLASH SEARED BIG EYE TUNA**

SWEET PINEAPPLE BUTTER RICE, RED WINE- PICKLED ONION, ORANGE- WASABI SOY

#### **PAN-SEARED EXOTIC MUSHROOM RAVIOLI**

MIXED WILD MUSHROOMS, PARMIGIANO-REGGIANO, FRESH RICOTTA, CAPER BUTTER SAUCE

### **FOURTH COURSE**

HOMEMADE DESSERT SAMPLER

*PLEASE, NO SUBSTITUTIONS*

consuming raw or undercooked meat and/or fish may increase your risk of food-borne illness