

Valentine's Day 2012

Pick one from each course - \$55 per person

1st Course

Roasted Parsnip Bisque - cardamom, beet crema

Belgian Endive - fuji apple, pomegranate, spiced pecans

Braised Duck Leg Spring Roll- sweet chili sauce, soy pearls

Trio of Oysters- raw, cornmeal crusted, baked

2nd Course

Pan Seared Dayboat Scallops-corn cake, cilantro broth, bacon jam

Olive Oil Poached Halibut-panko eggplant, sweet pea shoots, grilled tomato and orange coulis

Chicken Roulade- cantal cheese grits, proscuitto, asparagus

Slow Braised Beef Short Rib- wild mushroom risotto, crispy shallots, cabernet reduction

3rd Course

Buttermilk Panna Cotta – orange jam, pomegranate caramel, puff pastry

White Wine Poached Apples – genoise cake, buttermilk sorbet, peanut brittle crunch

Milk Chocolate Marquise – dark chocolate sorbet, goat cheese coulis, hazelnut crisp