

Valentine's Menu 2009



Caviar Artist Palette

Smoked Salmon Beignets and Horseradish Crème Friache



Petit Plateau Fruit de Mer

Mine Lobster, Alaskan King Crab Claw, Oysters, Poached Shrimp
Little neck Clams, Prince Edward Island Mussels, Stone Crab claws



Black Truffle and Mushroom Risotto

Parmigianino Reggiano Foam



Artichokes a la Barigoule

Seared Scallops, Iberico Ham, Flat Parsley



Prime 28 days Dry Aged Chateaubriand

DUCK FAT FRIES WITH TRUFFLE SALT, FRICASSEE OF ENGLISH PEAS AND FAVA BEANS
RED WINE JUS



Dark Chocolate and Earl Grey Crémieux, Hazelnut Praline

Bitter Chocolate Ganache, Orange Sorbet



Setai Hand Made Chocolates and Petit Desserts

\$500