

VALENTINES DAY 2009



AMUSE

PACIFIC OYSTER
GREEN APPLE GRANITE AND OSETRA CAVIAR

UDINOT BRUT ROSE, EPERNAY, FRANCE NV



DIMSUM

SCALLOP AND BLACK TRUFFLE HAR GAU, SHRIMP HAR GAU, PEKING DUCK
MUSHROOM, WATER CHESTNUT AND GREEN TEA, FRIED CRAB GINGER AND SESAME BALLS



YELLOWTAIL AND TUNA SASHIMI
BLOOD ORANGE, PEA SHOOTS, GINGER VINAIGRETTE

OR

WARM SALAD OF WILD MUSHROOMS, BLACK TRUFFLES AND SOBA NOODLES
WHITE TRUFFLE ICE CREAM

MACON PIERRECLOS, JEAN CLAUDE THEVENET, BURGUNDY, FRANCE 2007



BLACK PEPPER SHRIMP WITH SUNDRIED PINEAPPLE, SOYA BEAN SHOOTS AND CHILI OIL

OR

CRISP FRIED ALASKAN KING CRAB LEGS WITH KAFFIR LIME AND ORANGE
ORANGE AND EARL GREY EMULSION, FENNEL SALAD

CAPE MENTELLE, SAVIGNON BLANC, SEMILLION, MARGRET RIVER, AUSTRALIA, 2007



SPICED PRIME CREEK STONE STRIP LOIN, ENOKI MUSHROOMS, BRAISED ONIONS, PORCINI PUREE,
DUCK FAT FRIES AND RED WINE JUS

OR

MISO MARINATED BLACK COD
PEARL BARLEY, ENOKI MUSHROOMS LANGOUSTINE TORTELLINI S AND TERIYAKI BROTH

OR

WOK FRIED 2LB MAINE LOBSTER, WATER CHESTNUTS, GINGER ROOT AND WHITE ASPARAGUS
FOR 2 ONLY

SEDUCTION BY O'BRIEN ESTATE, NAPA VALLEY, USA, 2006



CHOCOLATE CRÈME BRULEE TRUFFLE TORTE
RASPBERRY AND CHAMPAGNE RAVIOLI, HONEY CROUSTILLANT

MAS AMIEL, ROUSSILLON, FRANCE 2005

PRICE PER PERSON \$150 WINE PAIRING \$55

PRICES ARE EXCLUSIVE OF TAXES AND SERVICE CHARGE