



ST. VALENTINE'S DAY 2012

APPETIZERS

PUMPKIN SOUP

creamless purée, apples, chestnuts, chives

CRAB CAKES

Maryland jumbo lump, shaved carrots, lemon rémoulade

OCTOPUS

grilled, potatoes, preserved lemon, niçoise olives, olive oil

TUNA TARTARE

yellowfin tuna, mango compote, cucumber, crispy phyllo

SHORT RIB TORTELLINI

chestnut purée, black truffle butter, micro greens

WINTER SALAD

baby lettuces, pecans, dried cranberries, butternut squash, goat cheese fritters

MAINE OYSTERS

fried, soy-ginger mignonette, Japanese seaweed salad

LOBSTER BISQUE

Melted leeks, cherry tomatoes, snap peas, tarragon, brandy

\$90 per person (exclusive of tax and gratuity)

ENTRÉES

SALMON

Garden spinach, broccoli raab, shrimp ravioli, capers, dark soy emulsion

SEA BASS

seared, lobster-tomato risotto, melted leeks, crispy carrots

RED SNAPPER

grilled, winter greens, stuffed piquillo peppers

PORK

grilled rack, crispy potato pancake, Spanish chorizo, wild mushrooms

BEEF

filet mignon, au poivre, potato pancake, roasted vegetables, horseradish steak sauce

LAMB

roasted rack, cranberry beans, spaghetti squash, tomato-harissa broth

DESSERTS

LOVER'S SAMPLER (for two)

chocolate cake, passion fruit sorbet, chocolate dipped strawberries

COBBLER

Melick Farm apples, pears, roasted pecans, orange scented brown sugar, vanilla ice cream

WARM CHOCOLATE TART

pecan crust, praline, vanilla ice cream

LEMON TART

Italian meringue, poppy seed pound cake, berry sorbet

Freshly Brewed American Coffee or Tea