



Valentine's Menu

Maine Diver Jumbo Scallop

*New Crop Peanut Panada, Crisp Snow Peas,
Green Curry Drizzle*

*Champagne, Michel Genet, Grand Cru,
Blanc de Blanc, Extra Brut, NV*

White Asparagus Strudel

Wild Boar Prosciutto, Slippery Jack Mushrooms

*Riesling, Leitz, Rudesheimer Klosterlay,
Kabinett, Germany, 2010*

28-Day Dry Aged Sirloin

*Creamsicle Potato Purée, Wild Mushrooms,
Roasted Shallot Sauce*

Syrah/ Cabernet Sauvignon, Cérise, B. Gripa, "2009"

Artisanal Cheese

*Rosemary Poached Winter Fruits,
Port Wine Reduction*

Tahitian Vanilla Apple Tart

Vanilla Ice Cream, Dried Apple Chip

Moscato d'Asti, Biancospino, Spinetta, 2010

*Chef de Latour
John Benjamin*

*Sommelier
Susanne Lerescu*