



## *Happy Valentine's Day 2/14/2012*

### **Maine Diver Jumbo Scallop**

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

### **Point Reyes Oysters**

*Yuzu Pickled Cucumber, Salmon Roe Ceviche*

### **Big Eye Tuna Carpaccio**

*Avocado, Tomato Tartar, Green Peppercorn Vinaigrette*

### **Grilled Fresh Water Prawn**

*Roasted Heirloom Beet Salad, Clementine Orange*

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### **White Asparagus Strudel**

*Wild Boar Prosciutto, Slippery Jack Mushrooms*

### **Braised Short Rib Ravioli**

*Foie Gras Emulsion, Celery Branch Salad*

### **Orange Lacquered Muscovy Duck**

*Black Organic Rice, Buttercup Squash, Red Currant Gastrique*

### **Field Green Salad**

*Roasted Grey Shallots, Laura Chenel Goat Cheese, Champagne Vinaigrette*

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### **Roasted Griggstown Pheasant**

*Creamed Swiss Chard, Crisp Salsify, Game Jus*

### **28-Day Dry Aged Sirloin**

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

### **Rifle Ranch Loin of Lamb**

*Butternut Squash Risotto, Parsley Purée, Natural Lamb Jus*

### **Sweet Butter-Poached Maine Lobster**

*Red Quinoa, Honshemeji Mushrooms, Vanilla Date Emulsion*

### **Line Caught Alaskan Halibut**

*Vegetable Agnolotti, Baby Bok Choy, Ginger-Carrot Reduction*

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### **Artisanal Cheese**

*Rosemary Poached Winter Fruits, Port Wine Reduction*

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### **Tahitian Vanilla Apple Tart**

*Vanilla Ice Cream, Dried Apple Chip*

### **Saffron Poached Seckle Pears**

*Cinnamon Mousse Napoleon*

### **Chocolate Tasting Trio**

*Chocolate Crème Brulée, Semifreddo Chocolate Soufflé,  
24 Carat Gold-Dusted Truffle*

*\$100 Per Person*

*\$150 Per Person with Wine Pairing*