



Happy Valentine's Day
February 14, 2012

Tasting of Oysters

Champagne Mignonette, Horseradish Cream, Cucumber-Curry Gelée

Lobster Bisque
" Encroute "

Grilled Bacon Wrapped Quail
White Bean Chorizo Cassoulette

Red and Golden Heirloom Beet
Hand crafted Goat Cheese, Candy Walnuts

Shaved Celeriac and Watercress Salad
Toasted Hazelnuts, Dates, Pomegranate, Sherry Vinaigrette

Grilled Filet of Grass-fed Beef
Maccaire Potatoes, glazed Candy Cane Beets, Black Truffle Sauce

Crepinette of Griggstown Chicken
Oyster Mushroom, oven roasted Tomato
Truffled Pappardelle, Game Jus

Roasted Wild King Salmon
Red Wine Risotto, Pencil Asparagus
Caviar Beurre Blanc

Grilled Vegetable Strudel
Wilted Leeks,
Bell Pepper Sabayon

Artisanal American Cheeses
Camembert and Shelburne Cheddar,
Quince Paste, Spiced Maple Syrup, Roasted Nuts

White Chocolate & Strawberry Mousse
Vanilla Anglaise, Strawberry Compote

\$80* per Person
\$115* per Person Paired with Wine

Executive Chef
Michael Weisshaupt

Reservations Highly Recommended

**Price Does Not Include Applicable Tax and Gratuities*