

Valentine's Day Menu

February 14, 2010

Seating from 5-11pm | \$75.00 per person

Amuse Bouche

Foie gras stuffed mission fig, gianduja chocolate dipped, wild strawberry gastrique

First Course *choice of*

Grilled Maine lobster profiterole, honey roasted shallots, white chocolate silk

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Almond wood smoked Kurobuta pork belly confit, blood orange marmellata, Oaxacan chocolate drizzle

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Toasted coriander seared Ahi tuna, smashed plantains, toasted coconut espuma, milk chocolate chipotle glaze

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La Belle farms foie gras bon bon, toasted brioche, peppered bing cherry center, dark chocolate

Second Course *choice of*

*Black cherry wood smoked duck breast, vanilla scented duck confit spanakopita, grilled scallions
dark chocolate demi*

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Valrhona shiraz braised buffalo short rib, pasilla de Oaxaca blue corn pastel, nopalitos, queso fresco

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Pan roasted halibut, cippolline agrodolce, crispy prosciutto, saffron white chocolate beurre blanc

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Ginger snap crusted wild boar chop, toasted coconut pancotto, melted leeks, candy ginger milk chocolate demi

Third Course *choice of*

Valrhona Zeppoli

Crispy molten chocolate doughnuts with strawberry coulis

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Peanut White Chocolate Cathedral

Praline chocolate bark, peanut cocoa butter mousse, smooth caramel ganache, fresh raspberries and chantilly cream