



Valentine Menu

Four Course Prix Fixe Menu

February 14, 2012

Soup and Salad

Love Apple Salad

varieties of heirloom tomatoes, roasted garlic dressing,
petite mozzarella, opal basil, pine nut purée

Salad of Red

lolla rosa lettuce, currants, baby beets, grapes,
red wine vinaigrette, pink peppercorn fricó

Lovage Bisque

chili oil, house smoked salmon garni

Vanilla-Scented Lobster Bisque

butter poached lobster medallion, micro greens

Appetizers

Pan Seared Hudson Valley Foie Gras

blood orange syrup, toasted brioche crostini,
melted fennel, fennel pollen

Moonstone Oysters on the Half Shell

passionfruit granité

Steamed Shrimp Cocktail

avocado purée, baby red orach, pomegranate seed and gelée

Truffled Risotto

braised veal shank, white truffle oil and shaved burgundy truffle

Entrées

Stout Marinated Ribeye

garlic and asiago whipped potatoes, sautéed broccoli rabe, makers mark demi glace

Butter Roasted Amish Chicken Breast

meyer lemon-gold flake vinaigrette, hearts of palm and beluga lentils

Pan-Seared Verlasso Salmon

shaved watermelon radish, artisan lettuces, borage and midnight spice micro greens

Truffle Glazed Scallops

champagne emulsion, baby red beets and carrots, rose garni

Dessert

Port Chocolate Torte

praline crunch, dark chocolate cake, port cherries in chocolate cream, strawberry cherry reduction

Love Potion

lemon verbena rum soaked cake, passion fruit cream, pineapple gelee,
coconut sorbet, warm rum reduction, mango paper

Flambé Baked Alaska for Two

orange sherbet, beet ice cream and vanilla bean ice cream, swiss meringue