

Valentine Dinner Menu

Thursday February 14, 2012

First Course

Salade du Jardin

Artisan Lettuces, Heart of Palm, Roasted Hearts of Beet, French Breakfast Radish, Mustard Vinaigrette

Le Potage des Crustacées

Seafood Chowder, Crème Fraiche, Purple Potato

Second Course

Napoleon de Crabe et Cerveille de Canut

Dungeness Crab, Lemon Chive Vinaigrette, Piquillo Pepper, Ricotta Cheese Spread, Micro Celery

Filet de Thon au Miel

Seared Raw Ahi Tuna, Micro Greens, Sweet & Sour Vinaigrette, Quail Egg, Shaved Fennel Bulb

Raviole et Crème de Foie Gras

Sonoma Foie Gras Cream Raviolit, Roasted Pear Vanilla Compote, Medjool Date Sauce

Caille Farcie Merguez et Coulis de Poivron Rouge

Roasted Quail, House Made Merguez Farce, Cranberry Cognac Sauce, Smoked Confiture d'Onion

Third Course

Le Bar Pochée Sauce Vierge

Poached Sea Bass, Olive Virgin Sauce, Brocolini Purée, Crispy Parsnip

Bœuf Kobé au Romarin

Pan-Seared Strip Steak, Potato Fourme D'Ambert Fritters, Rosemary jus,

Poitrine de Volaille

Amish Chicken Breast, Goat Cheese, Spinach, Potato Gratin, Julienne Vegetable, Tomato Concassée, Beurre Blanc

La Chartreuse de Legumes

Roasted Beets, Baby Leek, Wilted Kale, Boursin Cheese, Truffle Butter, Wild Mushroom, Wrapped in Swiss Chard, Sunchoke Chips, Carrot Beurre Blanc

Fourth Course

Symphonie de Desserts

Raspberry White Chocolate Mousse, Flourless Dark Chocolate Cake, Blackberry Coulis, Orange Dentelle

Four Courses \$85 Per Person, Plus Tax and Gratuity

* Optional Wine Pairing \$30