

HAPPY VALENTINE'S DAY!

Sunday February 14, 2010

LOVE AT FIRST BITE

LOBSTER BISQUE white truffle crème fraîche, chive oil

CARROT-GINGER SOUP fried leeks

FENNEL AND ARUGULA SALAD parmesano reggiano, meyer lemon vinaigrette

CAESAR SALAD hearts of romaine, house made foccacia croutons, white anchovies

HAPPY BOY ORGANIC GREENS goat cheese, candied walnuts, orange-passion fruit vinaigrette

OYSTERS ON THE HALF SHELL champagne-ginger mignonette

TRUFFLED CRAB CAKE fennel salad, passion fruit reduction

POACHED LADY PEAR AND WILD HONEY truffle tremor goat cheese

MY MAIN SQUEEZE

CORIANDER ENCRUSTED SALMON grilled asparagus, purple sweet potatoes, red wine reduction

STEAK DIANE filet mignon, rapini, roasted pee-wee potatoes, cognac demi

ROASTED HALF CHICKEN garlic mashed potatoes, asparagus, mushroom sauce

OVEN ROASTED SOLE truffled cauliflower puree, crab salad, chive oil

COCOA DUSTED SCALLOPS almond beurre blanc, celery root puree, sautéed asparagus tips

LEMON PEPPER FETTUCINE homemade pesto cream, parmesano reggiano, extra virgin olive oil

TRUFFLED MUSHROOM RISOTTO black truffles, pecorino romano, parsley

SURF AND TURF live maine lobster tail, filet mignon, mashed potatoes, mustard greens
(FOR TWO \$15 up charge)

PASSIONATE ENDINGS

FRESH BERRY TART mascarpone, chocolate short dough, passion fruit sorbet

GENTLEMEN'S STRAWBERRIES chocolate ganache, passion fruit sorbet

POACHED FIGS AND WILD HONEY truffle tremor goat cheese

FLOURLESS GODIVA CHOCOLATE TRUFFLE CAKE crème anglaise, raspberry compote

TAHITIAN VANILLA BEAN CRÈME BRÛLÉE almond madeleines

Adults \$50.00