



Valentine's Dinner

Tuesday February 14, 2012

\$95 per person

Amuse Bouche & Prosecco

Foie Gras Cream Puff
Crème Fraiche & Caviar

Appetizer Course

Blue Point Oyster
Open Faced With Blood Orange Tapioca

Soup or Salad Course

San Francisco Bay Dungeness Crab Bisque
Stone Crab Claw & Fritter

or

Salad of Romaine & Treviso
Parmesan Reggiano, Olive Oil Crostini, Pickled Onions & Jerez Sherry Vinaigrette

3rd Course

Butter Crusted Sea Scallop
Salsify & Breakfast Radish Salad, Truffled Vinaigrette

4th Course

Grilled New York Steak Pave
Pan Seared Sonoma Foie Gras, Braised Greens, Crushed Fingerling Potatoes
& Green Peppercorn Sabayon

or

Duo of Line Caught Black Cod & Maine Lobster
Celeriac Puree & Mango Lemongrass Butter

5th Course

Return of the Cheese Course

6th Course

Guittard Dark Chocolate Torte
Sea Salt Caramel

or

"Peppermint Patty"
Napolean of Peppermint Ice Cream & Nougatine- Minted Strawberry Syrup

*Corkage fee is 20.00 per 750ml
An 18% Gratuity will be added for groups of 6 or more.
We support organic farming, responsible animal husbandry,
and sustainable fishing practices*