



♥*Valentine's Day Dinner*♥
Sunday, February 14, 2010

STARTER

Kindly choose one

OYSTER VELOUTÉ

Viognier poached oyster

GRASS FED BEEF TENDERLOIN CARPACCIO

Lemon-caper gremolata, wild arugula and truffle asiago cheese

RICOTTA CHEESE RAVIOLI

Fresh spring peas with sage brown butter and toasted pine nuts

APPETIZER

Kindly choose one

SEARED SCALLOP & MASCARPONE LEMON RISOTTO

Fresh cilantro, crispy arugula with Taggiasca olive oil

NAPA SMITH "LOST DOG" BEER BRAISED WILD BOAR BELLY

Homemade red cabbage crauti with honey mustard glaze

CREAMY LEEK RISOTTO

Asiago cheese and crispy shaved onions



ENTRÉE

Kindly choose one

MILK FED VEAL NEW YORK ALLA “ROSSINI”

Pan seared foie gras with truffle essence

GRILLED OCEAN TROUT POT PIE

English Peas, pearl onions, carrots and gnocchi with chardonnay béchamel

PORK TENDERLOIN SALTIMBOCCA

Prosciutto grilled polenta with a creamy wild mushroom sage sauce

DESSERT

Kindly choose one

LEMON BAVAROIS

Cabernet huckleberry sauce and crème chantilly

BALSAMIC RASPBERRY RICCIARDELLI

Almond cookies served with a ricotta cheese mousse

CHOCOLATE MOUSSE CAKE

Muscat marinated strawberries

\$75.00 per Guest

Corkage fee is 15.00 per 750ml.

18% Gratuity will be added.

We support sustainable farming, responsible animal husbandry and fishing practices.

**Laurent P. X. Berthon,
Executive Chef**

**Adonis Mendoza,
Sous-chef**