

VALENTINES DAY 2012

\$55 per person plus tax and gratuity

First course

Market Salad

roasted beets, fromage blanc, mache, hazelnut croutons
chardonnay-honey dressing

Onion Soup Gratinee

country french crouton, gruyere

Ahi Tuna Crudo

kalamata olives, capers, grape tomatoes, toast points, lemon oil

Second course

Ginger Poached Sea Bass

wild rice~shiitake cakes, roasted tomato~coriander broth,
julienne vegetables, micro cilantro

Grilled Hanger Steak

sauté of spinach and mushrooms, bordeaux sauce
thyme fries, & a side of béarnaise

Grilled Rack of Lamb

red onion~cranberry marmalade, minted peas,
mushrooms, warm corn pudding

Third course

Dulce de Leche Crème Brulee

candied mint, fresh berries

Chocolate Grand Marnier Mousse Cake

double chocolate sauce, vanilla bean whipped crème

Red Velvet Trifle

lemon whipped cream cheese, dark chocolate ganache