



## Valentine's Day Menu

February 14, 2012

*- First Course -*

Hudson Valley Foie Gras Terrine,  
Dried Fruit Chutney & Brioche Toast

Or

½ Dozen of Oysters on Ice,  
Pearl of Mignonette Sauce & Fresh Lemon

Or

Ahi Tuna Tartar with Fresh Ginger,  
Lemon Oil, Aromates & Warm Toast

*- Second Course -*

Roasted Atlantic Langoustine  
Wild Mushroom, Mousseline Potato, Red Wine Sauce

Or

Braised Turbot Filet  
Baby Shrimps & Brown Vermicelli ,  
Light Saffron Mussel Broth

*- Third Course -*

Seared Buffalo Tenderloin  
Truffle Potato Galette Green Asparagus  
Foie Gras Sauce

Or

Grilled Colorado Lamb Loin  
Soft Black Olive Polenta, Provencal Vegetable  
Fresh Thyme Sauce.

*- Dessert -*

La vie en rose

Raspberry Mousse Filled with Blackberry Compote on Joconde Biscuit  
Raspberry Marshmallow and Greek Yogurt Sorbet

Or

Noire intense  
Dark Chocolate Mousse, Praline Creamy Center on Nougat Biscuit  
Chocolate Sorbet.

\$95

Tax & 20% Gratuities Additional