



Valentine's Day 2012

COURSE ONE

ROASTED ORGANIC BEETS
GOAT CHEESE MOUSSE, WINTER CITRUS, WATERCRESS, PISTACHIO
OR
"SHRIMP AND GRITS"
BLACK TRUFFLE, APPLEWOOD BACON, TOMATO FONDUE

COURSE TWO

PUREE OF CAULIFLOWER SOUP
DUCK CONFIT, ROSEMARY OIL

Mixed Lettuces with Sherry Vinaigrette Available Upon Request

COURSE THREE

SEARED MASSACHUSETTS DAYBOAT SCALLOPS
CREAMY ORZO, OYSTER MUSHROOM, BOK CHOY, COCONUT EMULSION
OR
ROASTED ANGUS FILET MIGNON
RED WINE BRAISED SHORTRIB, BLOOMSDALE SPINACH, TWICE BAKED POTATO

COURSE FOUR

BUTTERMILK PUDDING CAKE
RASPBERRY-ROSE WATER COMPOTE, GRAND MARNIER CREAM
OR
DARK CHOCOLATE MARQUIS
PASSIONFRUIT CRÈME ANGLAISE, MACADAMIA NUT CRUNCH

Substitutions Politely Declined

\$69.00 PER PERSON (++)

VEGETARIANS WILL BE ACCOMMODATED