



Valentine's Day 2013

Five Course Prix Fixe Menu

\$85/PERSON++

COURSE ONE

DUNGENESS CRAB SALAD

BUTTER LETTUCE, SUNCHOKES, BLOOD ORANGE, AVOCADO MOUSSE

COURSE TWO

PUREE OF CAULIFLOWER SOUP

BUTTER-POACHED SHRIMP, WHITE TRUFFLE OIL

COURSE THREE

SEARED DAYBOAT SCALLOPS

BRAISED BACON, SAVOY CABBAGE, APPLE SALAD, BEET-RED WINE ESSENCE

COURSE FOUR

ROASTED ANGUS FILET MIGNON

BLACK TRUFFLE POTATO CROQUETTE, LEEK FONDUE, BEARNAISE

COURSE FIVE

CHOCOLATE ESPRESSO TORTE

BLOOD ORANGE ICE CREAM, CARAMELIZED COCOA NIBS

Substitutions Politely Declined
VEGETARIANS WILL BE ACCOMMODATED

Executive Chef - Eric Alexander