



**Valentines Weekend
February 12, 13, 14**

Grand Menu

Caviar & Oysters



~ NV Champagne Billicart-Salmon Brut Réserve ~

Peekytoe Crab Salad with Sake & Rice Milk



~ 2007 Sauvignon Blanc, Seresin, Marlborough, New Zealand ~

Mediterranean Blue Fin Tuna Tartare with Hijiki Seaweed & Daikon



~ 2008 Albariño, La Cana, Rias Baixas, Spain ~

Nantucket Bay Scallops with Guava & Macadamia Nuts



~ 2007 Riesling Kabinett "Erdener Treppchen" J. J. Christoffel Erben, Mosel, Germany ~

Veal Sweetbreads with Mustard Seed & Chanterelles



~ 2008 Ken Wright "Savoya" Pinot Noir, Yamhill-Carlton District, Oregon ~

Muscovy Duck Breast with Thai Basil & Yuba



~ 2007 Perez Cruz "Reserva" Carmenere, Valle de Maipo, Chile ~

Four Story Hill Dry Aged Rib Eye with Pearl Onions & Parmesan



~ 2006 Alvaro Palacios "Les Terrasses" Priorat, Spain (Magnum) ~

Molasses Spice Cake with Honey & Carrot Sorbet



~ 2005 Tokaji-Aszú "5 Puttonyos" Royal Tokaji Wine Company, Hungary ~

Venezuelan Chocolate with Marcona Almond & Port Raisin Ice Cream



~ Niepoort 10 Year Tawny Port ~

**Grand Menu \$225
Beverage Accompaniment \$125**

**menu subject to change*

Prix Fixe \$95

1st Course

Prawn Cocktail with Horseradish & Lemon

Peekytoe Crab Salad with Sake & Rice Milk

Oysters with Preserved Cucumber & Ponzu

Japanese Tai Sashimi with Kanzuri & Orange

2nd Course

Lobster Bisque with Curried Squash & Coconut

Spiced Globe Artichokes with Honey & Pine Nuts

Tempura Langoustine with Pineapple & Cucumber

Bobwhite Quail with Caramelized Turnip & Mizuna

3rd Course

Loup de Mer with Baby Brussels Sprouts & Melrose Apple

Australian Rock Lobster Tail with Clarified Butter & Lemongrass

Maine Diver Sea Scallops with Greek Yogurt & Parsley

Filet of Washimi Beef with Fourme d'Ambert & Black Trumpet Mushrooms

4th Course

Tahitian Vanilla Bean Cheesecake with Cranberries & Hazelnut Ice Cream

Passion Fruit Pudding Cake with Roasted Pineapple & Yogurt Sorbet

Venezuelan Chocolate with Marcona Almond & Port Raisin Ice Cream

Assortment of Seasonal Ice Creams & Sorbets

*We are happy to accommodate any allergies, dietary restrictions or dislikes.
A service charge of twenty percent will be added to parties of six or more.*

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