



## VALENTINE'S DAY 2012

### STARTERS

Charcuterie Plate- Spanish chorizo, speck, duck pastrami, pickled vegetables, Russian mustard  
Ricotta Lemon Gnocchi- beer braised oxtail, fennel mirepoix, Parmigiano Reggiano  
Pan Seared Jumbo Gulf Shrimp- lobster risotto, chanterelle mushrooms  
Spanish Mackerel Tartar- tobiko, avocado, sesame meyer lemon vinaigrette  
Cauliflower Beer Chesse Soup- tempura fried rock shrimp, smoked crème fraiche, toasted cumin  
Heirloom Beet Salad- baby arugula, toasted hazelnuts, crème fraîche vinaigrette  
Foie Gras Terrine- poached pear balsamic jam, brioche toast (\$5 supplement)

### ENTREES

Long Island Duck Breast- duck confit spatzle, baby bok choy, ginger red wine reduction  
Pan Roasted Red Snapper- root vegetable puree, haricot verts, American caviar beurre  
Pan Roasted Wild Boar Chop- tasso white grits, sautéed red chard, black mushroom chasseur sauce  
Grilled Long Island Swordfish- Beluga lentils, preserved lemon, bacon lardons, grain mustard vinaigrette  
Grilled Prime NY Strip- rosemary potato rösti, creamed spinach, buttermilk onion rings

### DESSERTS

Tiramisu- coffee crème anglaise  
Hazelnut Chocolate Torte- Frangelico whipped cream  
Lemon Pudding Cake- whipped cream, raspberry sauce

**\$70**

Price does not include tax or gratuity  
Items subject to change based on availability