



### **Valentine's Day 2006**

**\$ 95.00 per person** (tax and gratuity not included)

Menu will be available Monday, February 13, 2006 and Tuesday, February 14, 2006  
5 p.m. to 9:30 p.m.

#### **CHOICE OF APPETIZER**

##### **Diver Scallop and Frog Legs**

Celeriac Tian, Pearl Onions, Parsley Sprouts  
Tawny Port Jus

##### **Maine Lobster and Blue Crab Cake**

Saffron Udon Noodles, Amaranth, Agrumes  
Chervil Tokai Infusion

##### **Sorghum Smoked Kobe Beef Carpaccio**

Pâte de Fruit, Cumin Gouda, Cocoa Nibs, Tatsoi  
Minus 8 Icewine Vinegar

##### **Wild Mushroom Bread Pudding**

White Asparagus, Arugula, Black Truffles  
20 Year Old Royal Ambrosante Sherry

##### **"Trilogy"**

Plum Spiced Kona Kampachi, Pastrami Duck, Baja Prawn  
Green Tea Rice, Spanish Caviar

#### **CHOICE OF FIRST COURSE**

##### **Blue Heron Farm Magenta ~ Mâche Salad**

Pickled Beets, Shaved Hollander, Fructus Olive Oil  
Orange Cranberry Balsamic

##### **Mayan Kabocha Squash Bisque**

Glazed Huckleberries, Red Curry Syrup  
Pumpkin Seeds

#### **CHOICE OF MAIN COURSE**

##### **Lemongrass Crusted Cobia**

Corail Risotto, Honshimeji, Dragon Fruit  
Hibiscus Sake Froth

##### **Fennel Pollen Butter Basted Australian Lobster Tail**

Yam-Multigrain Timbale, Linguiça, Celery Sprouts  
Maltese Orange Emulsion

##### **Fleur de Sel Thyme Crusted Veal Tenderloin**

Winter Corn Cake, Root Vegetables, Cippolini  
Late Harvest Viognier Reduction

##### **Midwestern Angus Filet Mignon**

Charred Eggplant, Valdeon Bleu, Black Muscat  
Fig Cherry Chutney

##### **Gooseberry Glazed Cervena Venison Loin**

Crimson Fingerlings, Heirloom Apple, Haricots Verts  
Peppered Licorice Shiraz

#### **CHOICE OF DESSERT**

##### **Study On Flavor**

Sun Dried Blueberry-Zinfandel Crème Brûlée  
Aromatic Chuao Chocolate Fondant  
Blue Sky Ranch Lemon Gratin

##### **Gianduja Hazelnut Bar Crunch**

Pistachio Tuile, Vanilla Roasted Pineapple  
Pomegranate Mojito

#### **MIGNARDISES**

Coconut Macaroon, Passion Fruit Truffles, Almond Nougat