



Valentine's Day
February 14, 2018

CANAPÉ DUO

BURRATA SPHERES

Semi-Dried Tomato, Candied Apricot, Balsamic Glaze, Micro Basil

KUMAMOTO OYSTERS

Kaluga Caviar, Yuzu Ponzu

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**FIRST**

SHAVED ASPARAGUS SALAD

Asian Pear, Pickled Rhubarb, Fresh Hearts of Palm, Pine Nuts, Blood Orange Vinaigrette

*or*

LOBSTER BISQUE

Green Apple and Fennel Salad, Crème Fraîche

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SECOND

THYME-SEARED BRANZINO

Pickled Saffron Rutabaga, Curried Puffed Wild Rice, Porcini Sabayon

or

CERTIFIED ANGUS BEEF TENDERLOIN

Bone Marrow Crust, Swiss Chard, Crushed Fingerling Potatoes, Bordelaise Sauce

or

HAND ROLLED CAVATELLI PASTA

Kale Pesto Cream, Oven Roasted Heirloom Cherry Tomatoes, Pine Nuts

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**THIRD**

MAYTAG BLUE

Compressed Celery Stalk with Lemon Peel, Port-Soaked Rambutans, Walnut Crumbs

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DESSERT

BLACK FOREST SUNDAE

Black Cherries, Iced Chocolate, Kirsch Foam

or

PINK FOREST SUNDAE

White Chocolate, Iced Strawberries, Kirsch Foam

one hundred seventy five dollars per person

Includes a Bottle of Veuve Clicquot Yellow Label Per Couple

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**For reservations, please call (949) 715-6420**