

Valentine's Day Menu 2012

First Course

Kumamoto Oyster on the Shell

Salt and Vinegar "air", Tabasco Pearls, Frisee Lettuce, Rock Salt

Seared Beef Tenderloin Carpaccio

Roasted Tomato Vinaigrette, Baby Arugula, Popped Capers, White Truffle Essence, Shaved Pecorino

Apricot and Spinach Salad

Greek Feta Cheese, Pickled Fennel, Toasted Pistachio, Orange and Ginger Emulsion

Second Course

White Bean and Roasted Garlic Bisque

Roasted Red Beet Mousse, Herb Oil

Lobster and Sweet Corn Stuffed Zucchini Blossom

Warm Fingerling Potato Salad, Blood Orange Butter

Hudson Valley Duck Confit Flatbread

Guava Ricotta Base, Watercress Salad, Micro Cilantro

Main Course

Grilled 8oz Filet Mignon

Goat Cheese Scalloped Potato, White Asparagus, Pomegranate and Port Wine Reduction

Caraway Crusted New Zealand Lamb Rack

Purple Mustard, Braised Red Cabbage, Gruyere Potato Souffle, Pan Jus

Quinoa Crusted "Ahi" Tuna (Vegetarian)

Apple and French Bean Slaw, Dill Vinaigrette

Pan Seared Sea Scallops

Bell Pepper Puree, Sweet Potato Crisps, Grilled Red Onion, Cilantro and Lime Butter Sauce

Roasted Free Range Chicken Breast

Red Beans and Wild Rice Puree, Braised Escarole, Natural Pan Sauce

Assorted "Raw Pasta" (Vegan)

Zucchini, Squash, Parsnip, Carrot, Lemon and Herb Olive Oil

Beef Short Rib Ragu Pasta

Pappardelle, Crumbled Goat Cheese, Baby Arugula, Exotic Mushrooms

Broiled Local Black Grouper

Macerated Strawberry and Tomatoes, Sour Cream Whipped Potato, Cauliflower

Dessert Course

Chocolate Tart

Chocolate Tart with Macerated Strawberries, White Chocolate Mousse

Chocolate Mousse Heart

Raspberry Coulis Filled, Tempered Chocolate Shell

Vanilla Crème Brule

Cinnamon Puff Pastry Straws, Fresh Berries