



VALENTINE'S DAY 2012

Chef's Tasting Menu

Tuna & Beets

hibiscus, pickled shallots and red jalapeño

Louis Bouillot, Brut Rosé
Burgundy, France

Jerusalem Artichoke Soup

arugula, sultana raisins and radishes

Arona, Sauvignon Blanc
Marlborough, New Zealand 2010

Poached Lobster Tail

calamarata pasta, artichoke, orange
and lobster-curry bisque

Villa Wolf, Gewürztraminer
Pfalz, Germany 2008

\$10 supplement/\$5 optional wine

Foie Gras

date-almond birouats and orange

Lustau, Rare Cream Sherry
Jerez, Spain NV

Grilled Beef Short Rib "Fillet"

"carrots & pearls", aligot potato
and black truffle sauce

Gerard Bertrand, Tautavel
Tautavel, France 2007

Chocolate & Almond Financier

passion fruit-brown butter sorbet,
white chocolate sauce

Astoria, Moscato
Veneto, Italy NV

\$65 per person

\$25 optional wine pairing

\$10 optional Foie Gras Supplement