



Valentine's Day

Tuesday, February 14th, 2011

Antipasti

Oysters 3 ways

roasted with Primo garlic chive butter and crispy shallots
raw on the half shell with Prosecco mignonette
fried in panko over Romesco sauce
(Prosecco, Lunetta, Veneto NV, Italy)

~or~

Steak Tartar

Gribiche-dressed tartar, sunny side up quail egg and crostini with a petite salad
(Barbera D'Asti, Michele Chiarlo "Le Orme", Piemonte 08 Italy)

~or~

Caramelized Seckel Pear Salad

Tender frisée and endive, toasted hazelnuts, gorgonzola picante and Frangelico vinaigrette
(Pinot Grigio, Lageder 2010, Italy)

Pasta

Roast Beet Pansoti

Maine lobster, orange nage, Banyul's and poppy seeds... petite micros salad
(Fumé Blanc, Grgich Hills Estate 2008, California)

Secondi

"Tenderloin Rossini"

beef tenderloin, sauté of spinach and wild mushrooms, pommes sarladaise and foie gras
(Cabernet, Twenty Bench 2007, California)

~or~

Crispy Skin Striped Bass

crispy panelle cake, sautéed rapini and cippolini agrodolce
(Pinot Gris, Torii Mor 2010, Oregon)

~or~

Seared Diver Scallops

sunchoke puree, pommes fondant, a petite salad of sunchoke chips & micro greens... truffle vinaigrette
(Chardonnay, Newton "Red Label", Napa 2009, California)

Dolce

Warm Chocolate "Budino" Cake with mint gelato
(Port, Croft Distinction, Portugal)

~or~

Sicilian Ricotta Cheesecake with fresh strawberries and 100 year balsamic
(Moscato D'Asti, Nivole 2008, Italy)

~or~

Gianduja & Banana Crepes with Fleur de Sel Caramel, and Hazelnut Praline
(Sherry, Lustau Pedro Ximenez, Spain)

75. Per Person

115. Per Person with Wine Pairings

An 18% service charge is added to parties of 6 or more

Executive Chef Melissa Kelly
Chef de Cuisine Christie Tenaud