

VALENTINE'S DAY MENU

TUESDAY, FEBRUARY 14, 2012

SMIP RANCH TRUFFLED BEET SALAD
PICKLED ROSE PETALS, TOASTED MARCONA ALMONDS

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SEARED HUDSON VALLEY FOIE GRAS
BLACKBERRY, CANDY CAP MUSHROOM WAFFLES

OR

ROASTED BUTTERNUT SQUASH SOUP
SPICE PUREE, WHIPPED APPLE, PUMPKIN SEEDS

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CRUDO OF KONA KAMPACHI
BREAKFAST RADISH, SWEET GINGER VINAIGRETTE

OR

BUTTER POACHED MAINE LOBSTER
BLOOD ORANGE SUPREME, BRAISED CELERY HEARTS

OR

GRILLED RIB EYE
ARTICHOKE CONFIT, BLACK TRUMPET MUSHROOMS, CARROT MOUSSELINE

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ANDANTE DAIRY ALTO
PRUNE, BROWN BUTTER PECANS

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BITTERSWEET CHOCOLATE FONDUE
BANANAS, MARSHMALLOWS, CONFECTIONS

\$125 PER PERSON, EXCLUSIVE OF TAX AND GRATUITY
\$60 OPTIONAL WINE PAIRING