



HAPPY VALENTINE'S DAY

2.14.2018

\$100 per person

canapés for the table—

TARTS OF BEEF TARTARE

whipped horseradish & smoked trout roe

FRENCH KISS OYSTER

Chardonnay vinegar sorbet

first course— choice of

LOBSTER & FENNEL BISQUE

roasted hearts of palm & sweet garlic custard

BLACK TRUFFLE TORTELLONI

sunchoke & Gruyère

LITTLE GEM CAESAR SALAD

white anchovy, Parmigiano Reggiano, sourdough bread crumbs

HAMACHI CARPACCIO

green tomato & Asian pear, golden roe, truffle, Marcona almonds, white soy vinaigrette

supplements—

PETROSSIAN CAVIAR SERVICE FOR TWO - 100 -

Imperial White, Canada, 30g served with traditional garniture

SEARED HUDSON VALLEY FOIE GRAS - 32 -

tarte Tatin of Yukon potato, Perigord truffles & sauce Maderia

entree— choice of

SHELLFISH RISOTTO

wood roasted lobster, king crab, bay scallop & Gulf prawns with leeks, spinach, lemon & uni butter

NIMAN RANCH PETITE FILET

celery root mousseline, roasted shallot, oxtail red wine sauce

PAN ROASTED DOVER SOLE

lump blue crab, spaghetti squash, apple cider emulsion

LAQUERED MAGRET DUCK BREAST

caramelized Belgian endive, mountain huckleberries

BABY BEET & SAVORY GOAT CHEESE TART

verjus beurre blanc & asparagus tips

BEEMAN RANCH BONE-IN STRIP FOR TWO

served with pomme purée, roasted glazed mushrooms & sauce Béarnaise

desserts— choice of

MEYER LEMON SOUFFLE FOR TWO

Texas citrus, pistachio ice cream, candied rose petals

SLICE OF OMA

quince pâte de fruit, local honey, pickled mustard seeds, baguette

WHITE CHOCOLATE MOUSSE

ruby red grapefruit, chiffon cake, dark chocolate glaze, cocoa nib crunch

BAKED ALASKA FOR TWO

dark chocolate cake, milk chocolate semi freddo, sour cherries, kirschwasser