

H A P P Y   V A L E N T I N E ' S   D A Y

February 14, 2010

AMUSE BOUCHE

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SUNCHOKES VELOUTE

*Trumpet and Black Truffle Royal*

CELEBRATION OF LOBSTER

*Boudin, Bisque, Tempura "Sandwich"*

FRICASSEE OF PEMAQUID OYSTERS

*Salsify Textures, Spanish Caviar, Champagne*

PEAR AND ENDIVE SALAD

*Roquefort Mousse and Sauternes Mirror*

"SURF AND TURF"

*Seared King Fish, Wagyu #10, Spicy Lettuce, Peanuts*

(UPON REQUEST)

SIMPLE SALAD OF ORGANIC GREENS

*Organic Extra Virgin Olive Oil - '08 Harvest*

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CARMINE DIGIOVANNI

Chef de Cuisine

TERRANCE BRENNAN

Chef/Proprietor

“HAM AND CHEESE”

*Jamón Ibérico de Bellota,  
Idiazabal Croquette,  
Black Garlic, Sherry Jam*

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RACK OF VEAL FOR TWO

*Parmesan Gnocchi, Artichokes, Parsley Pistou*

HEIRLOOM CHICKEN “KIEV”

*Chanterelle Mushrooms, Liquid Foie Gras*

TURBOT ROTI

*Fennel Textures, Pressed Caviar, Meyer Lemon*

WILD DOVER SOLE “VERONIQUE” (10. suppl.)

*Celeriac, Grape Chutney, Truffle*

DIVER SEA SCALLOPS

*Blood Orange Grenobloise, Cauliflower Silk and Crumble*

WILD MUSHROOM RISOTTO

*Local Squash, Truffle Butter*

(UPON REQUEST)

48 DAY DRY AGED PRIME RIB-EYE (10. suppl.)

*Potato Confit, Grilled Treviso, Béarnaise Sabayon*

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SELECTION OF ARTISANAL CHEESES (20. suppl.)

*Cave Ripened*

4 COURSES 145.

PICHOLINE USES LOCAL AND ORGANIC PRODUCTS WHENEVER POSSIBLE

DESSERT

CHOCOLATE "TEXTURES"  
*Gold Leaf*

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PASSION FRUIT CANNOLI  
*Coconut Tapioca, Exotic Fruit Soup*

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CRANBERRY-ROSE VACHERIN  
*Champagne Sabayon*

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WARM APPLE CONFIT  
*Pain Perdu, Vanilla-Hickory Ice Cream*

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PICHOLINE PETITS FOURS  
AND CHOCOLATES