

VALENTINE'S DAY MENUS

February 14, 2012

"KIR ROYALE"
Champagne Cloud, Cassis Gelée

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LITTLE NIBBLES

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QUAIL EGG "EN CROUTE"
Wild American Sturgeon Caviar

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PRELUDES

LOBSTER "MENAGE A TROIS"
Bisque, Quenelle, Tempura

or

OYSTER FRICASSEE
Salsify, Gem Lettuce, Caviar

or

FOIE GRAS "JELLY ROLL"
Beet Textures, Truffle Vinaigrette

or

CHESTNUT-PHEASANT VELOUTE
Chocolate, Bacon, Gingerbread Marshmallows

or

PEEKYTOE CRAB SALAD
Avocado, Grapefruit Variations, Campari Air

or

CELERY ROOT-APPLE AGNOLOTTI
Porcini Marmalade, Celery Tempura, Black Truffle

UPON REQUEST ORGANIC FIELD GREENS / VEGETARIAN MENU
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LAND AND SEA

FOUR STORY HILL POULARDE
Slow Cooked, Elements of Rossini

or

ELYSIAN FIELDS FARM RACK OF LAMB FOR TWO
"Pommes Boulangère," Winter Fruits and Vegetables

or

WILD MUSHROOM RISOTTO
Butternut Squash, Black Truffle Butter

or

WILD DOVER SOLE
Fideos Noir, Sea Beans, Sea Urchin Emulsion

or

"LIKE A STURGEON"
"Borscht" Coulis, Potato "Latke," Caviar

or

MAINE DIVER SEA SCALLOPS
Endive Mikado, Fennel Soubise, Pomegranate Vinaigrette

or

WINTER VEGETABLE COMPOSITION
Slow Cooked Fruits and Vegetables, Jus de Cuisson

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DESSERTS

CHOCOLATE SOUFFLE FOR TWO
Raspberry Textures

or

PASSION FRUIT "CANNOLI"
Coconut Tapioca, Exotic Fruit Soup

or

ROSE VACHERIN
Champagne Sabayon

or

CHOCOLATE SPHERE
Pistachio-Chocolate Variations, Red Currant Sorbet

or

PEANUT BUTTER AND JELLY
Caramel, Peanuts, Banana Ice Cream

or

SELECTION OF SORBETS AND ICE CREAMS

BLACK DIAMONDS OF PROVENCE
TASTING MENU FOR TWO
6 COURSES 275.

AMUSE-BOUCHE

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HAMACHI-BLACK TRUFFLE CRUDO
Buddha's Hand Confit, Lime Finger Caviar

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FEATHER RIDGE FARM HEN EGG
Potato Gnocchi, Parmesan Tuile, Truffle Fondue

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LARDED DIVER SEA SCALLOPS "ROSSINI"
Sunchoke Silk, Foie Gras, Pistachio-Truffle Vinaigrette

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FOUR STORY HILL POULARDE (FOR TWO)
Celeriac, Wild Mushrooms, Compressed Apples, Truffles

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BRIE PANNA COTTA
Truffle Meringues, PX Sherry Gelée

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BLACK TRUFFLE ICE CREAM
Butternut Squash Coulis, Candied Bacon, Chocolate Granola

TERRANCE BRENNAN	CHEF/PROPRIETOR
JONATHAN MAILO	CHEF DE CUISINE
JAVIER GALICIA	CHEF PATISSIER