



## ***Valentine's Day Menu***

*Tuesday, February 14, 2012*

### ***First Course***

#### **Maine Lobster Salad**

*Trio of Potatoes, Tarragon, Mango and Papaya Salsa*

*~ OR ~*

#### **Honey Peppered House Smoked Salmon**

*Buckwheat Blinis, Lemon Beurre Blanc, Osetra Caviar, Chives*

*~ OR ~*

#### **Saffron, Sea Palm and Fennel Soup**

*Oyster Mushrooms, Crostinis, Rouille*

### ***Second Course***

#### **French Garden Baby Greens**

*Fresh Vegetables, Assorted Radishes, House Vinaigrette*

*~ OR ~*

#### **Dungeness Crab Ravioli**

*Baby Arugula, Lemon, Mint, Mascarpone, Wild Mushroom Broth*

### ***Third Course***

#### **Black Quinoa Timbale**

*Smoky Calypso Bean Sauce, Curried Farm Squash, Baby Farm Vegetables,  
Mango Habanero Coconut Coulis*

*~ OR ~*

#### **Surf and Turf**

*Grilled Beef Tenderloin, Potato Croquettes, Red Onion Jam,  
Maine Lobster Tail, Saffron Spaghetti Farm Vegetables*

*~ OR ~*

#### **Sonoma Duck Breast**

*Organic Butternut Squash, Wehani Rice, Walnuts, Bacon,  
Baby Carrots, Huckleberry Sauce*

*~ OR ~*

#### **Truffle Crusted Pan Seared Scallops**

*French Garden Vegetable Risotto, Carrot Reduction, Crispy Sunchokes*

### ***Fourth Course***

#### **Valentine's Chocolate Cake**

*Fruit Confit, Ibarra Chocolate Ganache*

*~ OR ~*

#### **Espresso Cappuccino Soufflé**

*Coffee Bean Crème Fraiche*

***\$65 Prix Fixe Menu (does not include tax and gratuities)***