

Valentine's Dinner

February 14, 2009

First Course

Cupid's Amuse

Pome-Champagne Valentine's Pomegranate Cocktail

Second Course

Five-Spice Cauliflower Soup

Grilled Octopus Salad

White bean ragout, confit lemons and toasted pumpernickel

Third Course

Oysters on the Half Shell with Sea Pearls

Pan-Seared Foie Gras & Duck Terrine

Pear purée, walnut brittle and toasted brioche, blackberry purée

Fourth Course

Poached Maine Lobster Tail & Braised King Crab Legs
white asparagus, saffron rice, sherry garlic pan sauce

Red Wine Braised Short Ribs

Celery root, pomme purée, purple turnip tops,
natural braising jus

Fifth Course

Molten Chocolate Cake & White Chocolate Strawberries