



Saint Valentine's Day 2010 Tasting Menu

Each table of two will receive both items per course

First

Tuna Tataki, Mandarin Orange Salad, Peppercorn Vinaigrette
and
Spanish Mackerel Ceviche, Jasmine Soya, Blood Orange

Second

Olive Oil Poached Scallops, Black Trumpet Mushrooms, Oysters
and
Atlantic Lobster, Mango Relish, Basil Custard

Third

Quail Breast, White Lasagna, Black Olive Reduction
supplement foie gras +15
and
Duck Breast, Potato Tart, Mustard Fennel
supplement foie gras +15

Fourth

Beef Tenderloin, Brussel Soffritto, Miso Jus
and
Bison Tenderloin, Rapini Stir-fry, Kumquat Jus

Fifth

Chocolate Tasting

Vegetarian options and other substitutions are available upon request

Menu 100 per person

Wine Pairings for each course 75 per person
Premium Wine Pairings for each course 150 per person