



St. Valentine's Menu

February 11th & 12th, 2011

Glass of Piper Heidsieck Brut

Amuse Bouche

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Asiette of Salmon Platter

Salmon Tartar, House Smoked Salmon with Jasmine Tea, Rolled with Cream Cheese

OR

Quail and Blackberry Salad

Glazed Legs in Madeira and Thyme, Pickled Salsify, Pan Roasted Foie Gras

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Lobster Tail and Monkfish Medallion

Green Pea Purée and Saffron Sauce

OR

Braised Pork Belly and Scallops

Chorizo Relish, Date and Tamarind Purée, Pork Crackling and Green Papaya Salad

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Becherovka and Lychee Sorbet

Rose Petal

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Chocolate – Mocha Fondant

Baileys Ice Cream, Kumquat Compote