



Valentine's 2015

AMUSE BOUCHE

1ST COURSE

SPLIT PEA SOUP

Smoked corn – crispy pig cheek

Or

BEET SALAD

**Pickled beets – goat cheese croquette – grated egg yolk – Boston and radicchio –
honey vinaigrette**

Or

SOBA NOODLE SALAD

Marinated noodles - julienned vegetables - sesame – yuzu vinaigrette – crispy ramen

2nd COURSE

CRISPY QUAIL

5 spice marinade – tomato, cucumber and watercress salad – lemon-pepper toss

Or

PAN SEARED SCALLOPS

House porchetta – braised endive – chili vinaigrette

Or

HALOUMI “TARTARE”

**Grilled Haloumi cheese – pickled vegetables – Parmesan snow – quail egg – grainy
Dijon dressing - crostini**

Or

ROASTED MARROW BONE

Shallot, caper and parsley salad – grilled baguette

MAIN COURSE

FILET MIGNON

Sauce stroganoff – morel mushrooms – crispy cauliflower – green beans

Or

DUCK

**Crispy skin breast – confit leg – Le Coprin mushrooms – house spaetzle – Brussel
leaves – duck jus**

Or

LOBSTER STUFFED PASTA

Shellfish beurre blanc – edamame – asparagus tips – Parmesan snow

Or

PICKEREL

Kimchi – fried oysters – watercress puree – crisp potato gnocchi

Or

LUXE BURGER

**Fried buffalo mozzarella – house porchetta – roasted tomato and basil aioli – baby
arugula – black truffle Parmesan frites**

DESSERT

CHOCOLATE OVERLOAD FOR 2

Or

LOCAL CHEESE PLATE FOR 2