



Valentine's Dinner 2009

First

Belon Oyster with red wine and shallot mignonette

Second

Lobster Tempura with spicy aioli

Tomato Confit Bruschetta with pesto and arugula

Truffle Mac & Cheese White truffle oil, fontina & gruyere

Third

Beet and Goat Cheese Salad

Organic arugula and champagne vinaigrette

Pear and Fennel Salad

Lemon vinaigrette, mache, pine nuts, manchego cheese

Lobster Bisque

Fourth

Rainbow Tataki

Lightly seared salmon, ahi and albacore tuna, soy sake sauce

Seared Petrale Sole

Citrus beurre blanc, red beet risotto

Pan Seared Moroccan Style Scallops

Macadamia nut couscous

Fifth

Duck Confit

Dried cherry and apricot bamboo Rice, cherry gastrique

Grilled Chairman's Reserve Petite Filet

Celeriac mashed potatoes, sautéed kale, red wine jus

Maple Brined Roasted Pork Loin

Calvados and apple caramel sauce, sautéed baby carrots

Sixth

Chocolate Covered Strawberries, Mini Molten Chocolate Cake
and Apple & Fig Strudel with Chocolate Caramel Sauce