



Valentine's 2012

\$65 per person (exclusive of beverages, tax and gratuity)

Starter

Applewood Smoked Alaska King Salmon
Avocado blini, dill crème fraîche

Shigoku Oysters on the Half Shell
Ponzu granite, tobiko

Crispy Duck Confit
Steamed buns, five spice dipping sauce

Crispy Eggplant-Waterchestnut Won Tons
Black vinegar dipping sauce

Soup and Salad

Seafood Bisque
Cognac, tarragon

Whole Leaf Butter Lettuce Salad
Honey-ver jus dressing, Oregonzola, Sour apple, Crispy walnuts

Entree

Grilled Alaska Marbled King Salmon
Preserved Meyer lemon-shitake risotto

Tempura Nori Wrapped Ahi
Wasabi aioli, sake-ginger sauce,
coconut milk rice steamed in banana leaf

Thai Curry Penne
Dungeness crabmeat, grilled sea scallops, ginger-tomato chutney,
fresh basil chiffonade

Applewood Smoked Breast of Duck
Ginger-plum demi glace, Himalayan red rice

Quinoa Masa Cakes
Butternut squash mole, braised greens, sweet and sour red onion, chevre

Grilled Snake River Farms Wagyu Steak (additional \$20)
Mashed Yukon potatoes, cabernet-soy demi glace

Steamed North Atlantic Lobster Tail (additional \$20)
Meyer lemon butter, garlic mashed Yukon gold potatoes

Dessert

Callebaut Bittersweet Chocolate Terrine

Yogurt Gelato with fresh berries