

AMUSE

Tempura Crisped Jumbo Prawn
sweet n' spicy red chili lime sauce

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2nd COURSE

Lobster Bisque
butter braised lobster ricotta stuffed tortelloni chervil

Rare Seared Ahi Tuna
hudson valley foie gras baby bok choy port lemon essence

Pan Roasted Georges Bank Jumbo Sea Scallops
celery root puree prosciutto black truffle

Seared Kona Kampachi
blood orange mizzuna greens daikon three citrus ponzu

Jumbo Lump Crab Cake
green apple walnut napa salad sesame ginger vinaigrette

Oak Grilled Lamb Tenderloin
sweet red pepper piperade arugula warm pecan crusted goat cheese

ENTREES

Dayboat Atlantic Halibut
artichokes haricot vert russian fingerlings tarragon and lemon

Whole Stuffed Maine Lobster
lump crab buttery leeks golden crumbs crisped shoestring potatoes

Roasted Cervena Venison Chop and Tenderloin
gingered sweet potatoes sugar snap peas port green peppercorn sauce

Pan Roasted Center Cut Filet Mignon
shiitake mushroom & parsley crust potato parmesan gratin rosemary cabernet sauce

Roasted Rack of Neiman Ranch Lamb
saute of oyster mushrooms celery whipped potatoes haricot vert leek mousseline

Oak Grilled Summerfield Farms Veal Chop
porcini mushroom risotto roasted cipollini jumbo asparagus

DESSERT

Chocolate
almond 'joy' oregon hazelnut mousse cake
milk chocolate caramel raspberry gelee
bittersweet chocolate ice cream
chocolate sauce

Citrus
pink grapefruit pate' meyer lemon custard cake
confit'd kumquats tangerine sorbet
lemon butter cookie blood orange tartlet
vanilla orange sauce

\$85 per person
plus beverages, taxes and 20% gratuity

Dining Room & Wine Director ANDRES LOAIZA Pastries KATHRYN KING Cuisine GERRY KLASKALA

valentine's day, sample menu