



Valentine's Day

Tuesday, February 14, 2012

First

FOIE GRAS & SQUAB BREAST

Cinnamon Apple Red Walnut Bread · Marmalade · Pistachio Crumble

Second

WATERCRESS, FRISEE & ROASTED CHANTRELLE MUSHROOM SALAD

Shrimp Toast · Poached Egg · Smoked Bacon Ver jus

Choice of Entree:

BACHI GRILLED PULEHU LOBSTER

Halibut Cheeks · Sausage · Lemongrass Curry Cioppino

BEEF FILET AND HOKKAIDO SCALLOP WITH SEA URCHIN BEARNAISE

Jerusalem Artichoke · White Asparagus · Baby Carrots

CRISPY SEA BASS

Moromi Miso Ginger Pesto · Pork n' Shrimp Hash · Lobster Kombu Broth

PAN ROASTED NATURAL KALBI LAMB

Onion Soubise Potato Mille Feuille · Brussel Sprouts · Spicy Pepper Jelly

Dessert

SAUTERNE & PLUM WINE POACHED PEAR

Strawberry Lemon Mascarpone Crepe · Golden Raisin Compote · Cinnamon Ice Cream

Wine Pairing - \$22/person

Menu pricing based on entree selection.

Menu Price will range between \$64-\$66 without wine pairing.

Prices and ingredients subject to change based on availability.