



— VALENTINE'S 2010 MENU — *\$55 per person*

cream of artichoke & lemon with chives in puff pastry

grilled jumbo shrimps with red rose sauce, caramelized golden beets & endive

steamed white asparagus with gruyere sauce & crispy leeks

braised short ribs with chocolate & rosemary over soft polenta

lobster ravioli with prosecco & crispy guanciaie

homemade spinach cavatelli with duck sausage & sundried tomatoes  
served in an asiago crust

pistachio crusted chilean sea bass with red pepper sauce, manila clams,  
mashed potatoes & aspiration broccolini

grilled venison chop with goat cheese crumbles & port wine sauce  
with sweet potato wedges & baby spinach

potato crusted caribbean lobster tail served with ruby grapefruit sauce  
with black salsify & mache

molten chocolate cake with pistachio ice cream

citrus terrine with mango sauce

chilled vinsanto sabayon with ladyfinger cookies

*\$55 per person includes one glass of champagne  
Tax and gratuity not included*