

HAPPY VALENTINE'S DAY

Tuesday, February 14th 2012

Four-course menu

\$79 per person

FIRST COURSE

Winter Salad

spiced ricotta • pumpernickel crumb • honey mousse

West Coast Oysters

pomegranate- horseradish granite

Duck Rilette

house-made brioche • brown butter • huckleberry



SECOND COURSE

Diver Scallop

"sesame" sweetbreads • tangerine-miso emulsion • cucumber

Lobster Tortonoli

celery root • truffle cream •

Truffle Parsnip Velouté

Oestria caviar • celery • Chef's garden carrots



THIRD COURSE

Braised Short Rib and Foie Gras

smoked Yukon gold potato purée • pickled mustard seeds

Swan Creek Rabbit Saddle

winter vegetable ragout • mustard sabayon • Madeira jus

Seared Sea Bass

mushroom consommé • melted leeks • enoki mushrooms



FOURTH COURSE

Chocolate Ganache

dark chocolate • raspberry • litchi • rose sorbet

Vanilla Semifreddo

honey • balsamic • blood orange • Campari

Roasted Barley "Soil"

pomegranate • chocolate ice cream • hibiscus sorbet