

# VALENTINES DAY DINNER 2018

## 5 COURSE EPICUREAN TASTING MENU • 85 •

### PREFACE:

<sup>G</sup> *Artichoke Bisque*  
Pickled Shrimp/Citrus Cream

### CHAPTER I: (SELECT ONE)

<sup>V</sup> *Crispy Eggplant Roulade*  
Ricotta-Asiago Center/Smoked Tomato Coulis

~ OR ~

<sup>V</sup> *Tomato Tarte Tatin*  
Goat Cheese/Petite Greens/Puff Pastry/Crispy Shallots/Aged Balsamic

### INTERMEZZO:

<sup>V</sup> *Yuzu-Lychee Sorbet/Green Tea/Ginger Crystals*

### CHAPTER II: (SELECT ONE)

<sup>G</sup> *\*Duo of Lamb {Braised Shank • Loin}*  
Fava Bean Ragout/Root Vegetables/Preserved Cranberry Reduction

~ OR ~

<sup>G</sup> *\*Tournedos of Beef*  
Two Potato Terrine/Black Truffle-Madeira Reduction/French Beans/Forest Mushrooms

~ OR ~

*\*Basil Scented Corvina*  
Contemporary Succotash/Roasted Pepper Coulis/Black Garlic Aioli

### GLOSSARY: (SELECT ONE)

*Passion Fruit Flan*  
Raspberries/Chocolate Mint/Lavender Tuile

~ OR ~

*Red Velvet Waffles*  
Cream Cheese Ice Cream/Chocolate Ganache/Hazelnut Croquant

~ OR ~

*Warm Chocolate Torte*  
Macerated Berries/Whipped Cream

### FOOTNOTES:

State sales tax will be added to your order.

An automatic 22% gratuity (and a state mandated 8% gratuity tax) will be added to your order.

<sup>V</sup> Denotes a vegetarian option   <sup>G</sup> Denotes a gluten free option

**\*The consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.**