

Valentine's Day

February 14, 2012

~a Menu Designed for You and Your Valentine~

"To Start"

Chilled Seafood Tower with Tender Greens
and Tarragon Dressing

-or-

Terrine of Foie Gras with Spiced Mango Chutney
and Toasted Brioche



"To Share"

Goat Cheese and Ash Ravioli, Mushrooms, Parsley Root
and Golden Sage Tea Froth



"To Continue"

Sous Vide Lobster with Mushroom Ricotta Gnocchi, Steamed Crones
and Lemon grass Beurre Blanc

-or-

Seared Mini New Zealand Lamb loin with Braised Fennel
Arugula-Mint Gelee and Caponata



"To End"

Indulge in Chef Michael's Endless Array of Chocolate
In the Cocoa Lounge