

An Aphrodisiac Menu for Valentine's Day

Sunday, February 14th, 2010

Amuse Bouche

Cucumber with Ahi tuna (or avocado) tartare & curry aioli
Grapes rolled in almonds & ginger
Gougeres with truffled-wild mushroom mousse

Salad

Asparagus salad with Meyer lemon vinaigrette, blood oranges, arugula & toasted almonds

Appetizers

(choose one)

Oysters on the half shell

Foie Gras torchon with challah crostini & peppered pineapple relish

Chive-tied crepe bundle with smoked salmon & lemon crème fraîche

Veal Sweetbreads with demi, bacon, capers & potato puree

Pancetta wrapped shrimp with lemon-herb infused olive oil & bread crumbs

Grilled Half Artichoke with lemon aioli

Entrees

(choose one)

Braised Veal Short ribs with horseradish cream, roasted carrots & potato-celery root purée

Seared Rare Ahi Tuna with fennel & absinthe-spiked mashed potatoes & smoked cherry tomato relish

Pork Porterhouse with mustard, tomatoes, cream & potato-gruyère gratin

Crab Risotto with leeks, tomato, cream, mascarpone cheese & hedgehog mushrooms

Grilled Beef Tenderloin with wild mushroom sauce, sautéed spinach & mashed potatoes

Fish Stew with clams, mussels, white fish, sorrel, leeks & cream

Rack of lamb with beets, artichoke hearts, herb spaetzle and natural jus

Vegan Vegetable Curry & quinoa pilaf

Dessert Sampler

Five assorted bite sized aphrodisiac desserts

Four Course (no appetizer) \$50 per person

Five Course \$60 per person

(530) 661-1700 for Reservations