



Happy Valentine's Day
Chef Tasting Dinner

Available February 13, 2010



Arugula & Mushroom Salad

Mushroom mousse, braised endive, rosemary croutons, bacon vinaigrette, candied walnuts



Oysters 3 Temperatures

Raw, Baked, Tempura



Lobster & Scallop

Sunchoke puree, amber turnips, rainbow carrots, foie cream



Cumbræ Farms Ribeye

Brown butter sweet potato, apple kimchi, Cider reduction



Savoury Ricotta Tart

Sous vide apple, sharp cheese



Chocolate & Citrus

Caramelized milk chocolate, lemon mousse, marmalade gelato, Bergamot truffle

\$95

Plus all applicable taxes and gratuities