

Sweetheart Dinner

February 12 & 13th, 2010, 5-9 pm



\$50 per person

"Lagniappe"

a little something extra from the kitchen



First Course

*Chilled fresh lobster in rice paper, snow pea avocado, mint, sesame-ginger dressing
or*

Seared Sea Scallops, broccoli puree, saffron-parnod cream, trumpet mushrooms

Second Course

*Salad of Butter and Rocket Lettuces, fresh hearts of palm, crimson radish, ricotta salata
or*

Warm soup of pureed Jerusalem artichoke, hazelenut, winter squash custard

Intermezzo

Lemon Sorbet

Third Course

*Pan Roasted Atlantic Cod, fennel-parsley sauce, roasted red bell pepper risotto, yellow tomato-garlic confit
or*

Natural Fed Beef Tenderloin, dijon peppercorn sauce, glazed carrots, chive yukon potato puree

Finale

Chocolate Gateau

