

Valentine's Day Menu, Tuesday, February 14, 2012

Amuse Bouche

Raw Oysters 2 Ways:

Tabasco, Lemon juice and Fresh Grated Horseradish

Cucumber Granita and Granny Smith Mignonette

First

Roasted Root Vegetable and Asiago Tartlet with Mizuna and Pistachios

Second

Seared Scallops, Chorizo, Poppy Seed Potatoes, Parmesan Crisp, Carrot Foam, Parsley Puree

Third

Roasted Rack of Lamb, Caramelized Radishes, Red Onion Confit, Celery Root Puree,

Bacon Brussels Sprouts, Parsnip Chips, Mint Jus

Fourth

Double Chocolate Mousse Cake with Chocolate Glaze, Chocolate Wafer,

Vanilla Whipped Cream, Chocolate Covered Strawberry

Petit Fours

Mini Lemon Curd Tarts

Price per Person-\$60

6:00 P.M Seating

Please CALL for reservations only

Hope to see you there

519-576-5796