



SUNDAY FEBRUARY 14, 2010

Lobster & Champagne

1st Course

Lobster Salad

Champagne Mousseline . Asparagus . Meyer Lemon

2nd Course

Lobster Ravioli

Champagne Glaze . Sea Urchin Meringue . Chives

3rd Course

Champagne Poached Lobster Tail

Cipollini-Carrot Risotto . Caviar Beurre Blanc

Dessert

Champagne Vanilla Chiboust

Almond Touille . Baked Blackberries . Verjus

\$85 per person

Steak & Mushrooms

1st Course

Beef Tartare

Fried Oyster . Pickled Chantrelles . Pommery Grain Mustard

2nd Course

Braised Beef Short Ribs

Wild Mushroom Cannelloni . Parmesan . Sauce Bordelaise

3rd Course

Grilled Ribeye

Velvet Piopinni Polenta . Black Truffle Crumble . Oregano Herb Broth

Dessert

Chocolate Silk Tart

Coconut Cream . Candied Hazelnuts . Salted Caramel

\$85 per person