



## Valentine's Day

February 14, 2012

### Amuse Bouche

Roast artichoke tartlette

### First Course

Creamy tomato bisque  
with toasted crouton & truffle oil

### Second Course

Duck rilette with lignonberries  
baby greens, cornichons & stone ground mustard  
or  
Pumpkin ravioli with roasted chestnuts,  
braising greens & a beurre blanc

### Entrées

Grilled filet mignon with a cabernet demi-glace,  
wild mushrooms, smashed red potatoes & winter vegetables  
or  
Pomegranate glazed breast of duck  
with a potato-zucchini rosti, haicot verte & roasted quince  
or  
Seared Day Boat scallops  
with bay shrimp, asparagus & white corn risotto

### Desserts

Raspberry & rose petal croustade  
with lemon verbena crème  
or  
Sweetheart chocolate truffle cake

*\$58 per person - \$29 for children twelve and under, exclusive of tax & gratuity  
Wine pairing option available for an additional \$35 per person, exclusive of tax & gratuity*

*Service Hours: 5:30 - 9:30 p.m.*

*Executive chef - Dana Jaffe*