

Valentines' day
2012

Prix Fixe Menu

5 course dinner for
\$100 per couple

Amuse-Bouche

Duck Confit

Asian style duck confit on a bed of baby bok choy slaw topped with
crispy wontons

Starter

Trio of Ceviches

Assorted fish marinated in olive oil and citrus juices

Smoked Duck Carpaccio

With cherry and port compote, arugula and warm bread

Belgian Endive

Crisp endive and spring mix salad with fresh pear, candied walnuts
and a gorgonzola vinaigrette

Mushroom and Brie Bisque

With crispy capicola ham and smoked oil

Intermezzo

Champagne Sorbet

Strawberry infused champagne sorbet
with fresh mint drops

Entrées

Aged Prime Rib of Beef

Roasted fingerling potatoes with bacon and chives, baby vegetables and Au Jus

Lamb Osso Bucco

Lamb Shank, slow braised in red wine and coffee, with parsnip puree and baby vegetables in a natural sauce

Pan Seared Halibut

Served on a bed of quinoa with baby vegetables and a Gewurztraminer orange glaze

Airline Breast of Chicken

With a lavender raspberry coulee, baby vegetables and a creamy herb polenta

Vegetable Napoleon

Grilled vegetables layered with fresh pea puree on lemon herb couscous and tomato ragout

Dessert

Passion fruit Cheese Cake

Limóncello Crème Brulee

Chocolate Tart with fresh raspberries

Peanut Butter Mousse Kisses