

*Valentine's Day Menu 2008*

Amuse-bouche



Foie gras served three ways; crème brûlé, "au torchon", and pan-fried



Lobster cannelloni, vegetable brunoise with sabayon, lobster cream with shellfish oil



Double cream chicken velouté, lacquered breast of pheasant with leg confit



Roasted loin of deer, game sauce infused with beet juice and cinnamon, Dauphine potatoes and butternut squash mousseline



Blue cheese comesqui served over arugula lettuce with cranberry chutney



Chocolate mousse topped with salted caramel cream



Coffee, tea or herbal tea

Mignardises