



## **CUISINE OF ROMANCE**

### **APPETIZERS**

#### **SOUP**

Crème Of Leek, Chanterelles, White Truffle Oil

#### **SMOKED IDAHO STEELHEAD TROUT**

Potato, Lemon, Dill & Granny Smith Apple Salad, Grain Mustard & Horseradish Vinaigrette

#### **ENDIVE SALAD**

Grapes, Pecan Praline, Asian Pear, Blue Cheese, Black Currant Dijon Dressing, Crispy Smoked Veal Bacon

#### **CHEESE SPAETZELN & LOBSTER**

Sautéed House Made Noodles Melted In Gruyere & Fontina Cheese, Wild Arugula, Crispy Onions, Chives

#### **AHI TUNA & SALMON TARTARE**

Crispy Won Ton, Spicy Miso, Soy Mustard, Austrian Pumpkinseed Oil

#### **8 ESCARGOTS**

Baked In Garlic, Bread Crumbs, Green Herb Butter

#### **GRILLED STUFFED ORGANIC QUAIL**

Brussels Sprout, Organic Wild Blueberry Port Essence

#### **SHRIMP COCKTAIL**

Poached Tiger Shrimp In A Secret Dressing

### **ENTRÉES**

#### **WIENER SCHNITZEL OR ORGANIC CHICKEN SCHNITZEL**

Roasted Parslied Potatoes, Cranberries, Lemon, Cucumber In Dill Sour Cream Dressing

#### **SEAR-ROASTED NATURAL SHETLAND ISLAND SALMON**

English Cucumber, Rock Shrimp, Dill, Lemon, Tomato Ragout

#### **APPLE & CHESTNUT STUFFED DUCK BREAST**

Celery Root Puree, Calvados Duck Reduction

#### **GRASS FED BEEF TENDERLOIN**

Creamed Spinach, Glazed Young Carrots, Roasted Fingerling Potatoes, Brandied Black Truffle Sauce

#### **NEW ZEALAND GRASS FED YOUNG LAMB RACK**

Broccolini, Broiled Herbed Tomato, Soft Polenta, Grilled Green Onions, Pomegranate Glaze

#### **AUSTRALIAN GRASS FED KANGAROO SALTIMBOCCA**

Thinly Pounded Kangaroo Loin, Sage, Prosciutto, Potato Gnocchi, Pistachios,  
Orange Herb Salad, Candied Orange Red Wine Port Sauce

#### **SEARED U10 MAINE SCALLOPS**

Potato Roasted Corn Wild Arugula Risotto, Chive Oil, Black Truffle Jus

### **DESSERT**

Valentines Chocolate Bread Pudding

Dark Valrhona Chocolate Mousse, White & Dark Chocolate Sauce

Or

Marinated Fresh Berries, Whipped Yogurt, Grand Marnier Caramel Sauce, Rasapple Sorbet

Or

Tiramisu, Strawberry Salad

Or

My Mother's Apple Strudel

Vanilla Sauce, Raspberry Hearts

#### **69 per person**

**A Service Charge Of 18% Will Be Added To All Parties**

*Executive Chef/Owner: Johannes Bacher    Chef De Cuisine: Luis Vega*

**happy valentine happy valentine happy valentine happy valentine happy valentine happy**

**St. Valentine's Day, February 14, 2013**