

Valentines ala Bacchus



Amuse Bouche of Love

Heart beet salad with frissee lettuce
tarragon oil

Salad course

(Choice of one)

Blood oranges and burrata cheese
on hydro-cress greens,
blood orange reduction

Or

Red Endive and shaved fennel
Shaved parmesan
creamy coriander vinaigrette

Appetizer

(Choice of one)

Pan seared medallion of goat cheese
on marinated red bell peppers
fried capers
basil olive oil

Or

Angel hair pasta
saffron cream
lump crab meat
green apple relish

Intermezzo

Passion fruit sorbet
poached blond raisins
sweet sour cream

Mains

(Choice of one)

Olive oil poached sturgeon
bay leaf infused pomes purée and carrot pearls
parsley fennel seed purée

Or

Rack of Australian lamb
Pomes Duchess, patti pan squashes
with thyme red wine reduction

Or

Tournados of Beef Tenderloin
with roasted rose fin potatoes
shallots haricot vert
béarnaise sauce

Or

Crispy rosemary risotto cake
porcini mushroom puree
sautéed snow peas

Cheese Course

Brillat Savarin, fuji apple
walnut bread crostini

Dessert for Two

Chocolate terrine with raspberries,
Mexican wedding cookies
Lemon jellies



Prix Fixe Seven Course Dinner