

# Valentines Day 2010

## **A muse**

Trio of oysters: chili and mint marinated, fried w/ curry and quick pickles, bbq w/ tamarind cocktail

Trio of brushcetta: pancetta w/ basil and tomato, white bean w/ garlic and beef carpaccio w/ rocket and horseradish

## **Appetizer**

Shrimp, crab, grapefruit, avocado and rocket w/ citrus vinaigrette

Cream of mushroom soup w/ soy marinated green beans, truffle oil and crispy shallots

## **Entrée**

Lamb w/ Port wine figs, almond, sweet potato puree and honey

Pan Roasted Salmon w/ asparagus, lemon caper beurre blanc and potato puree

## **Salad/cheese**

Phyllo wrapped brie w/ duxells and mixed green salad

Melon, mint and tzatziki salad w/ hazelnut dusted goat cheese

## **Dessert**

Moca pots de Crème w/ biscotti and cream

Almond-Raspberry Clafoutis w/ vanilla ice cream

\$40<sup>00</sup> per guest. Dinner includes a flight of beer and cider