



RESTAURANT BAR

**FEBRUARY 14, 2012**

**\$59**

**(\$79 with Wine Pairing)**  
*plus tax and 18% gratuity*

**Amuse Bouch**

Chef's Canapé

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**1ST COURSE**

**Warm Maine Lobster**

Fuji Apples, Asian Pears, Endives, Smoked Marcona Almonds,  
Frisée, Watercress, Apple Cider-Hazelnut Vinaigrette  
*Falaghina del Taburno, Masseria Frattasi, Campania '09*

**Foie Gras Torchon**

Quince Mostarda, Brioche, Frisée, Duck Proscuitto  
*Sauternes, Les Tuileries, Bordeaux '07*

**Hamachi Crudo**

Fennel, Baby Radishes, Serrano, Citrus  
*Torrontes, Crios de Susana Balbo, Salta '10*

**Fresh Burrata**

Roasted Beets, Pine Nuts, Pickled Red Onion  
*Sauvignon Blanc, Touraine, Domaine de la Chaise, Loire '10*

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**2ND COURSE**

**Hand Rolled Gnocchi**

Wild Mushrooms, Sage, Parmigiano-Reggiano, Black Truffles,  
Pickled Mushroom Nage  
*Chardonnay, Iron Horse, Green Valley of Russian River Valley, Sonoma '09*

**Pan Roasted Nova Scotia Halibut**

Brussels Sprouts, Wild Mushrooms, Sunchoke Purée, Lobster-Sea Urchin Emulsion  
*Pinot Noir, OPP, Mouton Noir, Willamette Valley '10*

**Roasted Duck Magret**

Cabbage, Hen-of-the-Wood, Coeurs de Canard  
*Côtes du Rhône, Plan de Dieu, Meynarde, Rhone '09*

**Braised Beef Cheeks**

Baby Carrots, Radishes, Pearl Onions, Creamy Polenta  
*Tempranillo/Merlot, Reverse 6, Ribera Del Queiles '07*

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**DESSERT**

**Choice of House Desserts**

*Muscato Vin Doux, Samos, Greece '07*