



Valentines Day 2012

B-4 Supper

**Roasted Fennel & Yukon Gold Vichyssoise,
White Truffle Oil, Chive Sprouts
Szigeti Sparkling Gruner Veltiner**

**Veal Sweetbreads, Watercress, Pine Nuts, Jersey Asparagus,
Enoki Mushrooms, Sherry Vinaigrette
La Paradou Viognier**

**Coriander Crusted Tuna Carpaccio 'Nicoise' Capers, Red Onion,
Mustard Greens, Anchovy Emulsion
Huber Rosé Sparkling**

Main Course

**Heritage Beef Tenderloin, Buttered Lobster & Chive Potatoes,
White Asparagus, Dijon-Peppercorn Emulsion, Fresh Tarragon
Bell Claret**

**Alaskan Halibut & Diver Scallops, Toasted Farro Salad:
Honey-Glazed Carrot, Baby Beets, Kale, Vanilla Brown Butter
Chappellet Chardonnay**

Pork Trio:

**Belly Confit with Cider Lacquer & Swiss Chard;
Braised Shoulder with Polenta Arancini, Riesling Jus,
Grilled Tenderloin, Apple-fig Compote
Domaine De Florets Gigondas**

Dessert

**Banana Bavarian, Salty Almond Shortbread,
Minted Strawberry Coulis
Le Dauphin De Guiraud Sauternes**

**Chocolate-Chocolate Pudding Cake, Dark Rum, Coffee Cream, Candied Citrus
Warre's Ruby Port**

**Cornmeal-Pineapple Upside-Down Cake,
Bing Cherry, Nutmeg Caramel
Scarpetta Brut Rosé**

\$65 per person plus tax, gratuity and alcohol