




  
**DINNER**  



Jane 

VALENTINE'S DAY 2011

-55-

STARTERS

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| <p style="text-align: center;"><b>OYSTERS</b><br/>champagne mignonette granita</p> <p style="text-align: center;"><b>CHILLED JUMBO SHRIMP</b><br/>spicy horseradish cocktail sauce</p> <p style="text-align: center;"><b>BEEF CARPACCIO</b><br/>crisp capers, zest, sea salt, basil</p> <p style="text-align: center;"><b>GRILLED OCTOPUS</b><br/>cucumber-radish salad, Fresno chilies, dill, yogurt</p> <p style="text-align: center;"><b>TOASTED RICOTTA GNOCCHI</b><br/>Italian parsley, parmigiano reggiano, white truffle crème</p> <p style="text-align: center;"><b>ARUGULA, PEAR &amp; BLUE CHEESE SALAD</b><br/>sun dried cranberries, toasted pumpkin seeds</p> | <p style="text-align: center;"><b>MUSHROOM SOUP</b><br/>portobello, brandy, truffle oil</p> <p style="text-align: center;"><b>SALMON &amp; AVOCADO TARTARE</b><br/>soy-wasabi citronette, wonton crisps</p> <p style="text-align: center;"><b>CREPES</b><br/>American sturgeon caviar, crème fraiche, tradiational garni (\$5 supplement)</p> <p style="text-align: center;"><b>DI PALO'S HANDMADE BURRATA</b><br/>pan con tomate, basil, balsamic, sea salt, cracked pepper</p> <p style="text-align: center;"><b>GOLDEN BEET SALAD</b><br/>string beans, almonds, dry aged ricotta, Dijon vinaigrette</p> |
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MAIN COURSES

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| <p style="text-align: center;"><b>RISOTTO</b><br/>wild mushrooms, soft herbs, mascarpone</p> <p style="text-align: center;"><b>ROASTED SALMON</b><br/>Brussels sprouts, apple smoked bacon, parsnip puree</p> <p style="text-align: center;"><b>SEARED DIVER SCALLOPS</b><br/>forbidden rice, red coconut broth</p> <p style="text-align: center;"><b>GOAT CHEESE RAVIOLI</b><br/>pecorino romano, pink peppercorn sauce, tarragon</p> <p style="text-align: center;"><b>GRILLED FILET MIGNON</b><br/>overnight tomatoes, gorgonzola, chimichurri</p> | <p style="text-align: center;"><b>JANE BURGER</b><br/>cheddar, double smoked bacon, sautéed onion, pickled tomato, special sauce, fries</p> <p style="text-align: center;"><b>SEARED AHI TUNA</b><br/>caramelized sunchokes, shiitake mushrooms, baby spinach, lemon-chive butter</p> <p style="text-align: center;"><b>ROASTED NATURAL CHICKEN</b><br/>whipped potatoes, caramelized shallots, brandy jus</p> <p style="text-align: center;"><b>BRAISED SHORT RIBS</b><br/>glazed sweet potatoes, red wine jus</p> |
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**LOBSTER**  
 roasted fingerlings, sauteed spinach,  
 lemon-black pepper buerre blanc  
 \$5 supplement

SIDES

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- BRUSSELS SPROUTS  
 ROSEMARY FRIES  
 MAPLE GLAZED SWEET POTATOES  
 SAUTÉED SPINACH  
 WHIPPED POTATOES

CHEF DE CUISINE JUSTIN FERTITTA



A 20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE

