

SAUL Valentine's Day Menu

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Kumamoto oysters

ponzu gelee

or

Calf's heart

pickled turnips, celery

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Smoked Sturgeon

horseradish, orange scented yellow raisins

or

Terrine of Veal Tongue

Hudson Valley foie Gras, rose

Cauliflower Soup

spiced almond crumble

East Coast Black Bass

parsnips, maine shrimp

or

Loin of Lamb, Braised Shoulder

coco beans, pinenut condiment

Baked Alaska

or

Warm Chocolate Cake

coconut, caramel

\$95. per person