



VALENTINE'S DAY
FEBRUARY 12, 13, 14, 2011

DINNER 48

Complimentary Glass of Blanc de Blancs, Francois Montand, NV, Jura, France

Amuse-Bouche

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Beef Tenderloin Carpaccio with black truffle vinaigrette

or

Crudo of Black Sea Bass with blood orange and smoked sea salt

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Roasted Duck Breast with preserved Amarena cherries and creamy farro

or

Shrimp Risotto with herb & arugula pesto and cherry tomato confit

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Dark Chocolate Fondant Tart with pecan crust and ginger caramel

or

Maple Crème Brulee

OYSTER SPECIAL

1 dozen Beau Soleil Oysters 24 (usually 32)

WINE BOTTLE SPECIALS

CHAMPAGNE BRUT, POL ROGER, WHITE FOIL, NV, CHAMPAGNE, FRANCE 70 (USUALLY 95)

Equal parts Chardonnay, Pinot Noir & Pinot Meunier. A floral nose with just the right amount of toasty brioche goodness & at least 3 years in bottle. Low dosage, delightful bubbles, pure elegance. Indulge & enjoy.

AMARONE DELLA VALPOLICELLA CLASSICO, ALLEGRINI, 2006, VALPOLICELLA, ITALY 96 (USUALLY 130)

A classic Amarone that is disturbingly delicious. Rich, luxurious, raisinated, with chocolate & espresso dancing among leathery earth. Spoil yourself.

POUILLY FUISSE, JACQUES CHARLET "LES VIEUX MURS", 2008, BURGUNDY, FRANCE 75 (USUALLY 105)

A superb balance of oak, fruit, earth & acidity— what else can you want in a Pouilly Fuisse?! Rich, yet somehow refreshing; voluptuous & lovely.