

Valentines 2010

\$100 per person, non inclusive - February 13th and 14th.

No splits or sharing of plates.

1st Course

To Begin

Glass of Champagne

or a non-alcoholic sparkling beverage for those that prefer

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Amuse-Bouche

a small treat from Chef to tickle the taste buds

Appetizer

2nd Course

Choose From

Bloody Mary Shrimp Cocktail

sun ripened chili and salt rim ~ cayenne grilled prawns ~ sweet baby shrimp ~ house roasted tomato ~ fresh horseradish ~ celery

Fried Avocado

panko encrusted ~ tomato ~ dungeness crab ~ chive oil ~ corn relish ~ blood orange vinaigrette

Foie Gras Mousse

bacon and corn muffin ~ winter fruit compote

Mushroom Gratin - Vegetarian

fresh foragers blend ~ cream ~ baked with cheese blend

3rd Course

Soup or Salad

Choose From

Baby Spinach Salad - Vegetarian

baby spinach ~ melted brie ~ strawberries

BLT Salad

crisp iceberg ~ apple wood dry cured bacon ~ avocado ~ house roasted tomato ~ creamy bacon vinaigrette ~ bacon fat crouton with gruyere

Duck Soup

french onion style made with muscovy duck stock ~ brioche toast ~ gruyere

Thai Curried Shrimp and Peanut Bisque

spicy red curry ~ coconut cream ~ sweet shrimp ~ peanut

Entrée

4th Course

Choose From

Fresh Wild Salmon 94

poached in lobster butter ~ topped with Dungeness Crab ~ creamy potatoes ~ Asparagus

House Dry Aged New York Steak 94

bleu cheese and horseradish butter glaze ~ herbed prawns ~ mashed potato ~ candied carrot

Stuffed Leg of Lamb 94

stuffed with Washington cherries and foie gras ~ accompanied by gremolata rice ~ truffle buttered beans

Tarragon Chicken

champagne and tarragon butter glaze ~ asparagus ~ rice

Vegetarian entrée available

5th Course

Fruit and Cheese

Spectacular offerings from the cheese steward with market fresh fruit

Dessert

6th Course

To Finish - Choose something delectable from our tray of temptations

SEASONINGS ARE ADDED DURING PREPARATION. DISHES ARE SERVED AT AN EDIBLE TEMPERATURE. SOME INGREDIENTS ARE KEY COMPONENTS TO A DISH AND CAN NOT BE REMOVED. CUSTOM FOOD CAN BE PREPARED WITH SPECIFIC INSTRUCTIONS.
94 FISH IS COOKED TO THE PROPER TEMPERATURE FOR EACH SPECIES. STUDIES SHOW THAT CONSUMING UNDER COOKED MEAT AND FISH INCREASES THE RISK OF FOOD BORNE ILLNESS. REMINDER: IF YOU TRULY SUFFER FROM FOOD ALLERGIES, PLEASE INFORM YOUR SERVER SO WE MAY SERVE YOU SAFELY AND ENJOYABLY. DO NOT HESITATE TO LET US KNOW YOUR FEELINGS ON A DISH. THINGS LEFT UNSAID CAN NEVER BE TAKEN BACK.

EXECUTIVE CHEF GELINDA NORTON MANAGER NIC NORTON

CORKAGE IS \$20 PER BOTTLE FOR WINE NOT ON OUR LIST. LIMIT 2 750ML OR 1 LARGER BOTTLE PER GROUP.