



VALENTINE'S DAY TASTING MENU

february 14th, 2008

\$70 per person with a glass of Champaign
(excluding NYS sales tax and gratuity)

Fresh Maine Crabmeat, Cucumbers and Harissa

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Tiger Shrimps, Fresh Oysters and Cumin Emulsion

or

Ceviche of Diver Scallops, Osetra Caviar, Grapefruit, Saffron Broth

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Poached Maine Lobster, Asparagus and Blood Orange

or

Hudson Valley Foie Gras Terrine, Quince Marmalade and Brioche Toast

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East Coast Halibut, Roasted Organic Beets and Persian Rose petals

or

Seared Sturgeon, Fingerlings, Winter Greens, Oranges and Vodka Vinaigrette

or

Rack of Lamb, Herbed Labne, Jeweled Basmati Rice and Medjoul Dates

or

Filet Mignon, Chanterelles, Haricots Vertes and Foie Gras Reduction

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Honey Dew Soup and Rose Water Sorbet

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Dark Chocolate Tart and Passion Fruit Sorbet