



serevan

VALENTINE'S DAY MENU

february 14th, 2010

Please Note: Two Seating: Between 5:00 pm to 6:30 pm; and 8:00 pm and Beyond

For Reservations Please Call 845-373-9800

Complimentary Glass of Champaign and a Potted Miniature Rose Plant

APPETIZERS

Belgian Endives, Anjou Pear, Hazelnuts, Wild Watercress
Radicchio and Golden Raisin Vinaigrette

\$14

Seared Foie Gras, Pink Apple Puree and Toasted Brioche

\$22

Tiger Shrimps, Fresh Oysters and Cumin Emulsion

\$20

Poached Lobster, Asparagus, Black Sesame Seeds and Blood Orange

\$25

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

\$23

MAIN COURSES

Seared Sturgeon, Fingerlings, Moroccan Olives, Winter Greens
and Oranges and Vodka Vinaigrette and Osetra Caviar

\$35

East Coast Halibut, Roasted Root Vegetables and Persian Rose petals

\$32

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

\$36

Honey Glazed Breast of Duck, Salad of Lentils, Savoy Cabbage,
Parsnips with Ginger-Pomegranate Sauce

\$29

Filet Mignon, Chanterelles, Haricots Vertes and Foie Gras Reduction

\$39



Rose Water Sorbet with Honeydew Soup



Dark Chocolate Tart with Raspberry Ice Cream.

(Vegetarian Choices Available Upon Request)