

Valentines Day Menu
2012
3 Course Prix Fixe

Amuse

Tomales Bay Oyster
Mandarin granita

1st Course

American Sturgeon Caviar
whole wheat blinis, crème fraiche, chive, Meyer lemon relish

Entrée

Roasted Tenderloin of Beef,
wild mushroom risotto, herb salad

Soup de Poisson

Maine lobster, Nantucket bay scallops, oysters, fennel, dill, new potatoes

Dessert

Chocolate Cocoa Nib Cake
almond, brandied cherries, vanilla chantilly

\$39

(not including tax or gratuity)