



HAPPY ST. VALENTINE'S DAY

APHRODISIAC DINNER MENU

FEBRUARY 14, 2010

CHEF'S AMUSE BOUCHE

DUNGENESS CRAB "MOJITO"

Mint/lime/~~rum~~/taro chip

FIRST

ICE COLD WEST COAST OYSTERS

~~pineapple~~-habanero mignonette

JAPANESE HAMACHI SASHIMI

with avocado, blood oranges and ~~coriander~~

SALAD OF ARUGULA

the rocket green with sweet corn and parmesan

JUMBO ASPARAGUS

~~truffle~~ vinaigrette, crispy potatoes

CARROT & GINGER SOUP

with ~~pistachios~~ and Meyer lemon cream

POTATO & FENNEL SOUP

with American Sturgeon ~~caviar~~

LITTLE GEM SALAD WITH FUJI APPLE

~~almonds~~ & ~~honey-mustard~~ vinaigrette

SECOND

"LAND AND SEA"

grilled filet mignon with ~~Red wine~~ - wild mushroom sauce and
"Laughing Bird" Caribbean shrimp with ~~Vanilla~~ - ~~Champagne~~ sauce

~~COFFEE~~ CRUSTED RACK OF COLORADO LAMB

dirty rice, ~~turnips~~ & paprika sauce

SEARED YELLOWFIN TUNA

baby ~~artichokes~~, ~~cannelloni beans~~, ~~basil~~ - pesto broth, ~~honey~~ aioli

SLOW ROASTED BEEF STRIP LOIN

~~garlic~~ mashed potatoes, glazed ~~carrots~~ & ~~sage~~ - madeira sauce

GRILLED "CHANGING SEAS" SALMON

new potatoes, roasted pepper, ~~celery~~ and ~~saffron~~ - orange sauce

LIGHTLY SMOKED DUCK BREAST

farro, ~~roasted bananas~~, shallots & parsley

THIRD

~~DARK CHOCOLATE~~ PANNA COTTA

raspberry mousse & ~~Hibiscus~~ syrup

*~~Red~~ designates Aphrodisiacs | Executive Chef- John Beardsley