



HAPPY ST. VALENTINE'S WEEKEND

APHRODISIAC DINNER MENU

FEBRUARY 12/13, 2010

CHEF'S AMUSE BOUCHE

DUNGENESS CRAB "MOJITO"

Mint/lime/**rum**/taro chip

FIRST

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

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

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