



Valentine's Day 2012

Temptations:

Foie gras push-up and sexy figs with speculoos

Parsley purple potatoes with salmon roe, sour cream snow

Inter-courses

Cupid's asparagus arrows, avocado, Chincoteague oyster, arugula, golden yolk, prosciutto crumbles, pea tendrils, flower petals

"Oh so sweet" lacquered lobster, clear tomato soup, sweet basil, soft mozzarella cream cushions

The Event

Walu quickie confit, carrots, artichoke, baby bokchoy, cumquats, baby octopus, ginger-champagne sauce
or

Voluptuous pheasant breast and its tender legs, winter truffles, Belgian endives, Brussels sprouts, Armagnac sauce
or

Luscious loins of veal, almonds, red beet hearts, black trumpet mushrooms, young rosemary Aphrodite beer sauce

Finale

Belgian chocolate and red berry Rapture with royal icing

\$79.69 per person

Executive Chef- Bart Vandaele