



# Valentine's Day 2012

“Working Menu”

## Amuse-Bouche

### 1<sup>st</sup> Course

East Coast Oysters on the Half Shell

Beef Tartare with Quail's Egg

Apricot Poached Maine Lobster

House-Made Butifarra Sausage

Rhode Island Sea Scallop Crudo

“Caviar for Two”

Grilled Mushrooms

### Second

Fois Gras, Terrine, Berries

Field Green Salad

Duck Fat Roasted Winter Vegetables

Figs & Almonds with Baby Greens

Grilled Shrimp with Tomato & Date Sauce

Local Rabbit with Dried Fruits

### Third

Fresh Pasta with Seasonal Truffles

Seared Hudson Valley Duck Breast

New Frontier Bison Strip Loin

Line-caught Fresh Fish

### Dessert

Ice Cream

Chocolate Confections

Strawberries, Chocolate for Two'