

HAPPY VALENTINE'S DAY 2012

## Caviars and Oysters

American Paddlefish ounce 60; half ounce 35  
Siberian Sturgeon ounce 175; half ounce 90  
White Sturgeon ounce 190; half ounce 100  
German Osetra ounce 240; half ounce 125  
Chilled LiV potato vodka to accompany (add 10)

Island Creek oyster, Duxbury, MA  
Moon Shoal oyster, Barnstable, MA

FOUR DOLLARS EACH

## Valentine's Tasting Journey

PRIX FIXE: TWO HUNDRED TWENTY  
VINTNER'S TASTING: ONE HUNDRED TWENTY-FIVE

### Hors d'œuvre

POL ROGER, BRUT, CHAMPAGNE, FRANCE

Wild House smoked salmon with aquavit

### Amuse Bouche

Point Judith Fluke cru with citrus  
Apple Street Farm egg and American caviar  
Orchids  
Fresh fruits and gelee

### First Course

2009 KIRALYUDVAR, TOKAJI FRUMINT, SEC, HUNGARY

Warm Bagaduce oysters and Maine shrimp for two with caviar, potato "gnocchi" and samphire

Tempura lobster with charred pineapple, young coconut, green curry paste

Winter salad of bitter greens with chamomile scented goat yogurt, Meyer lemon, pine nut and pine snow

### Second Course

2008 DOMAINE HUET, "LE MONT", DEMI-SEC, VOUVRAY, LOIRE, FRANCE

Georges Bank Grey sole with warm Bergamot orange curd, hearts of palm, Earl Grey tea and citrus sabayon\*

### Third Course

2007 BODEGA CHACRA, "TRIENTA Y DOS", PINOT NOIR, PATAGONIA-RIO NEGRO, ARGENTINA

Roasted Hudson Valley Foie Gras with bitter chocolate ganache, pickled red beets, black mission fig and almonds

Peking style Squab with yam noodle, Hon-Shimeji mushroom, garlic cream and a ginger-soy broth

### Fourth Course

2001 LOPEZ DE HEREDIA, "VINA TONDONIA RESERVA", RIOJA, SPAIN (IN MAGNUM)

Beef Tenderloin with bone marrow crust, roasted winter vegetables and smoked pommes puree

Rose and preserved lemon crusted Colorado rack of lamb with couscous, pomegranate and date-tamarind puree

### Grand Fromage

2004 CHATEAU LAFAURIE-PEYRAGUEY, PREMIER CRU, SAUTERNES, FRANCE

### Dessert Tasting

2010 BERA, BRACHETTO, PIEDMONT, ITALY

Black and white cylinder with manjari chocolate mousse, smoked oreo crumbs and caramelized espresso mascarpone ice cream.

Caramelized white chocolate cremeux with gianduja shell, hazelnut cream and milk chocolate banana ice cream.

### Coffee & Teas, Petits Fours

\*Menu items are cooked to order or may contain undercooked meat or fish, which may increase your risk of food-borne illness.