

L'ESPALIER

Valentine's Day Tasting 2008

Hors d'oeuvres

Crab and soba noodle summer roll
Thai peanut shrimp skewers with pineapple
Miso and shiitake broth with toasted nori
House smoked salmon napoleon with American caviar
(*Caspian Ossetra, one ounce, \$240, half ounce, \$120*)

Amuse Bouche

1996 WESTPORT RIVERS, "CUVÉE L'ESPALIER", BRUT, WESTPORT, MASSACHUSETTS
Scallop ceviche with seared tuna and mole vinaigrette

First Base

2004 HUGEL, "CUVÉE LES AMOURS", PINOT BLANC, ALSACE
Skip's Island Creek oysters with Buddha hands and Meyer lemon curd;
Italian caviar

Foie gras torchon with Irish oatcake;
Muscat gelée and black truffles

Butter poached Maine lobster with leeks;
lobster jus and black truffles

Second Base

2005 GUILLOT, "CLOS DES VIGNES DU MAYNES", MÂCON-CRUZILLE, BURGUNDY
Poached petrale sole stuffed with Maine shrimp;
Champagne and blood orange glaçage

Third Base

2001 RUBISSOW-SARGENT, CABERNET SAUVIGNON, NAPA
Pomegranate rubbed Yorkshire pork with truffled macaroni and cheese;
"sizzling" shishito peppers

Grilled Lovejoy Farm lamb with walnut crust and carrot compote;
pink beans and cumin-raisin sauce

Roasted River Rock Farm beef striploin with cèpe ragoût;
velvet potatoes and "voluptuous" red wine jus

Salad Course

OFFLEY 10-YEAR TAWNY PORT
Aged Leyden cheese with Asian pear and fennel salad;
Granny Smith apple sorbet

Home Run

2005 BANFI, "ROSA REGALE", BRACHETTO D' ACQUI, ITALY
Duet of classic lovers' desserts:
strawberry shortcake and chocolate decadence

Chef and Proprietor
Frank McClelland

Chef de Cuisine
James Hackney

L'ESPALIER

Valentine's Day Tasting 2008 Vegetarian Menu

Hors d'oeuvre

Miso and shiitake broth with toasted nori

Amuse Bouche

1996 WESTPORT RIVERS, "CUVÉE L'ESPALIER", BRUT, WESTPORT, MASSACHUSETTS
A consommé of roasted parsnips

First Base

2004 HUGEL, "CUVÉE LES AMOURS", PINOT BLANC, ALSACE
Macomber turnip soup with butter poached leeks and Jerusalem artichokes

Second Base

2005 GUILLOT, "CLOS DES VIGNES DU MAYNES", MÂCON-CRUZILLE, BURGUNDY
Vermont goat cheese and spinach en croûte with moutarde violette;
Champagne and blood orange glaçage

Third Base

2001 RUBISSOW-SARGENT, CABERNET SAUVIGNON, NAPA
Truffled macaroni and cheese with cèpe ragoût
"sizzling" shishito peppers

Salad Course

OFFLEY 10-YEAR TAWNY PORT
Aged Leyden cheese with Asian pear and fennel and salad;
Granny Smith apple sorbet

Home Run

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Duet of classic lovers' desserts:
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