

VALENTINES DAY 2012

COUPLES TASTING MENU

CHEF'S AMUSE:

CHILLED "CHOPTANK SALTS" OYSTER
XO MIGNONETTE

FIRST COURSE:

"VALENTINE'S DAY" MAKI ROLLS
FIRE & ICE
SPICY TEMPURA SHRIMP, SWEET SOY, CHILI MISO SAUCE
KING CRAB ROLL, OSETRA CAVIAR, YUZU AIOLI

SECOND COURSE:

DIM SUM (FROM THE HEART)
SPICY PORK WONTONS, HOT & SOUR BROTH
CRYSTAL SCALLOP DUMPLINGS, SNOW FUNGUS & APPLE BROTH

THIRD COURSE:

2 WHOLE FISH
CRISPY WITH BLACK PEPPER-LEMON SAUCE & STEAMED WITH JALAPENO YUZU PONZU

FOURTH COURSE:

"AMERICAN STYLE" KOBE RIBEYE & WHOLE MAINE LOBSTER

PASTRY CHEF'S PRELUDE

PASSION FRUIT SORBET

FIFTH COURSE:

RASPBERRY CHEESECAKE
LYCHEE SORBET, CRUNCHY MERINGUE HEART

CHOCOLATE "FOUR" PLAY
SOUFFLE, CHOCOLATE SAUCE, DIPPED STRAWBERRIES, CHOCOLATE-CHILI SORBET

VALENTINE'S DAY TASTING MENU \$135 PER PERSON

***OPTIONAL WINE PAIRING**

ADDITIONAL \$65 PER PERSON

SCOTT DREWNO EXECUTIVE CHEF
BEN SMALL EXECUTIVE SOUS CHEF

JACOB WILLIAM SON SOUS CHEF
RUSSELL SMITH SOUS CHEF