

bo(l)a

Valentine's Day

Tuesday February 14th, 2012

1st Course

Scallop Carpaccio

Raspberry Gastrique . Wild Arugula . Pink Pepper Vinaigrette . Caviar

or

Beef Tartare

Short Rib Croquette . Frisse . Horseradish Foam . Smoked Tomato Butter

2nd Course

Lobster & Salsify Velote

Crispy Oysters . Brandy Reduction . Celery Heart Salad

or

Yellow Foot Mushroom Bisque

Braised Sweet Breads . Sherry Reduction . Watercress Salad

3rd Course

Lemon Pepper Branzino

Saffron Risotto . Grana Panada . Spinach . Tomato Provencal

or

Prime New York Strip

Truffled Cauliflower Puree . Golden Chanterelles . Asparagus

Dessert

Apple Confit Brulee

Pressed Strawberries . Green Apple-Basil Sorbet . Mascarpone

or

Fig Gratin

Ricotta Sorbet . Maple Coulis . Almond Brittle

Choice of Menus \$85 per person
with appropriate wine pairings \$125

Cesar Gallegos
Executive Chef

Joseph Healy
Sous Chef