

Valentine's In Corks
February 14th, 2009
\$105 Per Person Plus Tax and Gratuity

~Chef's Selection of Amuse Bouche~
Zardetto Prosecco, Veneto

~Appetizers~

Oyster, 3 Ways
Crispy with Blood Orange Aioli
On the Half Shell with Cucumber Mignonette
Baked with Spinach & Cream
Mulderbosch Sauvignon Blanc, South Africa
Duck Confit, Shiitake Mushroom & Foie Gras Gyoza
Stir Fry Slaw & Sweet Soy Glaze
Joseph Drouhin, Chorey Les Beaune
Wild Rice & Exotic Mushroom Stuffed Cabbage
Roasted Beet "Demi glace"
Louis Latour, Pouilly Fuisse
Cauliflower Velouté
Spanish Chorizo & Scallion Oil
Sonoma Cutrer Chardonnay, Sonoma

~Salads~

Traditional Caesar Salad
Focaccia Croutons, Marinated White Anchovy, Parmesan

Mesclun Salad
Dried Cherries, Toasted Pecans, Red Onions & Champagne Vinaigrette
Champalou "Cuvee des Fondraux", Vouvray

~Intermezzo~

Pineapple Sorbet
Spicy Coconut Water

~Entrees~

Foie Gras Crusted Filet Mignon
Mushroom Barley, Butternut Squash & Red Wine Reduction
Jean Louis Chave "Offerus", Saint Joseph

Portobello Crusted Cod
Mushroom Silk, Crispy Potato & Shrimp Cake
Watercress

Pieropan, Soave Classico
Grilled Medallions of Lamb
Pancetta & Sweet Potato Hash, Escarole
Blood Orange Gastrique

Chris Ringland "Ebenezer" Shiraz, Barossa
Butter Poached Maine Lobster
Vanilla Whipped Potatoes, Asparagus & Lobster Roe Sauce
Cakebread Chardonnay, Napa Valley

~Cheese~

Pierre Robert
Smoked Almonds, Curly Endive, Preserved Blood Orange

~Desserts~

Chocolate Decadence for Two
Warm Chocolate Bread Pudding, Mini Chocolate Molten Cake,
Chocolate Ice Cream, White Chocolate Mousse in Phyllo

Strawberry Collection for Two
Mini Strawberry Tartlet, Dark Chocolate Dipped Strawberries,
Strawberry Linzer Cookies, Strawberry Mint Sorbet

Jack, Andrea & Jon Carnevale, Innkeepers

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Peter Agostinelli, Executive Chef

