

Valentine's Day Dinner

Tuesday, February 14th, 2012

Amuse Bouche

Oyster, Caviar and Bubbles

SCHRAMSBERG BRUT ROSE

Premier

Winter Green Salad Vanilla Poached Pear, Hazelnuts, Shafts Blue, Crème Fraîche Vinaigrette

2010 JUSTIN VIOGNIER

Sea

Cold Smoked Hamachi Crudo Celery Root Cream, Pickled Chanterelles, Shallot, Arugula

2010 JUSTIN RESERVE CHARDONNAY

Ranch

"Cuit Sous Vide" Natural Tenderloin Foie Gras, Braised Shallot, Potato Croquette, Red Wine Demi

2008 JUSTIN ISOSCELES

Intermezzo

Ruby Red Grapefruit Sorbet Tarragon, Champagne Foam

Dessert

Dark chocolate Tart Banana Custard, Caramelized Banana, Coconut-Lime Sherbet

2009 JUSTIN OBTUSE

160 DOLLARS Six Course Dinner and Wine
Pairing

(Tax and Gratuity not Included)

Executive Chef **WILLIAM TORRES**

Sous Chef **TREAVER LYNCH**

Chef Tourmant **TIM BARAKAT**