



## Valentine's Day 2009

Chef Nima Khansari

Prix Fixe \$45.00 per person

### APPETIZER (choice of)

<b>SEARED DIVER SCALLOP</b>	<b>\$15</b>
Foie Gras Torchon, Truffle Frisee, Shiitake Gumbo Sauce	
<b>BLOOD ORANGE AND FENNEL SALAD</b>	<b>\$12</b>
Pecorino Romano, Toasted Hazelnuts, Mint Oil	
<b>FRENCH LENTIL SOUP</b>	<b>\$12</b>
Crispy Maitake Mushrooms, Tasso Ham	

### ENTRÉE (choice of)

<b>CRISPY WILD STRIPPED BASS</b>	<b>\$35</b>
Cuttlefish Risotto, Basil Pesto	
<b>ROASTED FREE RANGE CHICKEN</b>	<b>\$32</b>
Black Truffles, Wilted Baby Beet Greens, Potato Gratin, Port Thyme Jus	
<b>CHESTNUT AND CAVALLO NERO RAVIOLI</b>	<b>\$23</b>
Toasted Hazelnuts, Brown Butter	

### DESSERT (choice of)

<b>RED VELVET HEARTS</b>	<b>\$10</b>
Whipped Cream, Berries	
<b>TRIPLE CHOCOLATE MOUSSE CAKE</b>	<b>\$10</b>
<b>ICE CREAM AND SORBETS</b>	<b>\$10</b>



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