



*Valentine's Day 2010*

WHITE ASPARAGUS AND LEMONGRASS SOUP

Crispy Iowa Prosciutto and Ginger

or

LOCAL CARLSBAD OYSTERS

Muddled Cinnamon and Almond Milk Granite

or

HARRY'S BERRIES STRAWBERRY SALAD

Tahitian Vanilla, Shaved Fennel and Tangerines, White Honey Vinaigrette

or

COCOA-CRUSTED YELLOWTAIL

Sous Vide Red Chili's and Cippolini Onions, Arugula Pesto

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BLACKENED SCOTTISH SALMON

Caramelized Red Bananas and Carrots, Kaffir Lime Butter

or

MUSHROOM-CRUSTED WAGYU BEEF

Roasted Abalone Mushrooms, Escarole and Black Truffles, Cabernet Syrup

or

SMOKED SONOMA CHICKEN BREAST

Fingerling Potatoes, Horseradish and Baby Artichokes, Blood Orange and Pine Nuts

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ARTISANAL CHEESE BITE

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VALHRONA DARK CHOCOLATE CORAL CAKE

White Chocolate Almond Cream, Frozen Bitter Amaretto, Cocoa Sauce

or

YOGURT VANILLA SPONGE CAKE

Cognac Orange Coffee Ice Cream, Cabernet Reduction, Caramelized Fig Fritters

\$95 per person

\$135 with wine pairings

Chef de Cuisine - Brian Black  
Executive Pastry Chef - Louise Chien