

## HAPPY VALENTINE'S DAY

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### "ASSIETTE DE FRUITS DE MER"

BEAU SOLEIL OYSTER WITH BRUT CHAMPAGNE  
JAPANESE HAMACHI WITH ASIAN PEAR  
SEA URCHIN WITH CELERY ROOT AND TAHITIAN VANILLA  
SCALLOP BOUDIN WITH BLACK TRUFFLE AND HAZELNUT  
SCOTTISH SALMON WITH CITRUS AND WATERCRESS  
GUY BOSSARD MUSCADET EXPRESSION DE GRANITE LOIRE, FRANCE 2009



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### MUSHROOM VELOUTÉ

FRENCH GREEN LENTILS, SOFT-POACHED EGG, PARMESAN  
TATOMER RIESLING "KICK-ON RANCH," SANTA BARBARA, FRANCE 2008

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### OLIVE OIL- POACHED ALASKAN COD

BELGIAN ENDIVE, PEA TENDRILS, CITRUS NAGE  
HIRTZBERGER GRÜNER VELTLINER FEDERSPIEL, WACHAU, AUSTRIA 2010

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### CENTER-CUT BEEF RIB EYE "À LA ROSSINI"

POMMES RISSOLÉES, ARTICHOKE, SAUTÉED FOIE GRAS, SAUCE PÉRIGOURDINE  
GRAMENON COTES DU RHONE SIERRA DU SUD, RHONE, FRANCE 2010

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### BITTERSWEET CHOCOLATE CREMEAUX

BLOOD ORANGE, ALMOND, ALEPPO PEPPER, BURNT MILK ICE CREAM  
FONSECA TAWNY PORT. "20 YEAR OLD," OPORTO, PORTUGAL

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### MIGNARDISES

FIVE-COURSE TASTING MENU 110  
SOMMELIER WINE PAIRING 55