



Valentine's Day 2012

..... *Welcome Starter*

Foie Gras, Merryvale Chardonnay onions, hazelnuts

..... *First Course*

Winter squash salad, tiny green beans
Tomato and roasted pearl onion vinaigrette with mustard

..... *Second Course*

Melted fennel and leeks
Lobster cream, saffron and Roth Kase Gran Cru cheese
from Monroe, WI

..... *Third Course*

Roasted petit breast of pheasant
Risotto, "peas and carrots"
Roasted pheasant au jus with thyme

..... *Fourth Course*

Petit Kobe beef shortrib
Red wine ricotta gnocchi, celery root, fava beans,
chanterelle mushrooms
Roasted tomato béarnaise with chervil

..... *Dessert Course*

Iron Horse velvet cake
Pistachio mousse
White and dark chocolate lace
~ to share ~

