



FROM COCOA TO CHOCOLATE

Saturday, February 13 & Sunday, February 14, 2010

\$ 75 per person + tax & gratuities

With Wine Pairing +\$18

AMUSE BOUCHE

With complimentary glass of champagne

Seasoned Foie Gras

Candied grapefruit purée of figs and beetroots

FIRST COURSE

Parsnip and Cocoa Velouté

With hazelnut coffee froth

~or~

Capri Goat Cheese Crusted with Pink Peppercorns

Herbed foccacia and candied pine nuts

~or~

Tuna Tartar

Rhubarb compote with quail egg and balsamic gelée

~or~

Pan Seared Georges Bank Scallops

Watercress and pea purée with shredded piment d'espelette

ENTRÉE

Olive Oil Poached Halibut with Crayfish Butter

Artichoke tapenade and squash hash

~or~

Herb Roasted Chicken Breast

Crusted with apricot and pistachios served with spiced tomato compote and jus

~or~

Brillat-Savarin Tournedos

Brillat-Savain cheese over filet Mignon with creamed morels and baby braised vegetables

DESSERT

Chocolate and Strawberry Sabayon

~or~

Dark Chocolate and Mint Bavarois

~or~

Chef's Selection of Petits Fours