

Happy Valentine's Day!

2/13/10

Amuse Bouche w/ champagne

meyer lemon, zest, sucrose

Soup

roasted beets

goat cheese crème fraîche, sherry, tarragon

Salad

smoked red trout

mustard, watercress, avocado

Appetizer

pork tenderloin

grapefruit, honeycomb, corn bread

Entrée

quail

roasted garlic grits, mole poblano, rose petals

Intermezzo

sorbet

blood orange, ginger, cilantro

Cheese

La Roche, Abbey de Beloc, Cioc al Vino Rosso

apple butter, membrillo, truffle honey

Dessert

white chocolate & pear

sour kumquat, almond brittle, green tea foam

\$69 for the 8 courses

please, no separate checks

18% gratuity added to parties of six or more