

VALENTINE'S DAY MENU

February 14, 2010

3 courses \$105

APPETIZERS

Le Cirque Salad

Marinated Tuna

avocado tapenade, clementines, and sesame tuile

Nantucket Bay Scallop Crudo

leek vinaigrette, truffles, and celeriac remoulade

Lobster Salad Le Cirque

Brandade

truffles and soft cooked egg

Butternut Squash Soup

huckleberry chutney, duck pastrami, and sage

Wild Burgundy Escargot

Gruyere gnocchi, pickled chanterelles, and bottarga

Torchon of Foie Gras

poached pears and cocoa syrup

Lobster Risotto

½ Dozen Beau Soleil or Kumamoto
Oysters

Galilee Golden Osetra Caviar

60 supplement

Scrambled Eggs with Caviar

MAIN COURSES

Paupiette of Black Cod

leeks, potatoes, Rocca di Frassinello sauce

Steamed Turbot

kumquats, daikon, and brussel sprout leaves

Dover Sole

meuniere, almondine or grilled
20 supplement

Diver Sea Scallops

foie gras sabayon, turnips and diable sauce

Millbrook Venison Saddle

pistachio pain perdu, celery root, and pomegranate

Rack of Lamb

goat cheese panisse and fine ratatouille

Milk Fed Suckling Pig

plum mostarda and spiced pine nuts

FOR TWO

Cote de Boeuf*

Whole Turbot*

Veal Shank*

Honey Glazed Duckling*

*15 supplement per person