

TRIOMPHE

VALENTINE'S DAY 2012

Amuse

smoked salmon carpaccio, mustard crème fraîche, raisin walnut toast

Appetizer

pan roasted scallops with porcini mushroom butter, shaved foie gras
shrimp dumplings, wakame salad, ginger butter
aged parmesan risotto with black truffles shaved tableside (Supplement \$15)
lobster bisque, acorn squash, roasted apple

Salad

baby arugula, grilled apple, goat cheese, cranberry, walnut vinaigrette

Intermezzo

raspberry sorbet, champagne, mint

Main

roasted chicken, black barley, garlicky broccoli rabe, natural jus
lemon sole, green bean almondine, fingerling potatoes
grilled salmon, lap chong fried red rice, bok choy, and pomegranate nectar
filet mignon, truffle whipped potatoes, sautéed spinach, roasted shallots, lobster bordelaise
coriander crusted australian lamb rack with foie gras stuffed prunes, spinach, and port wine reduction

Desserts

chocolate flourless cake, white chocolate risotto, peanut brittle
port wine poached pear tart, pecan brittle, warm cinnamon caramel
new york cheesecake, cinnamon apples, honey almond granola
passion fruit crème brûlée, housemade biscotti

\$150 per person

\$220 per person with wine pairings

Chef Jason Tilmann