

**Valentine's Day 2012**  
**Bluegrass Tavern**  
\$53 per guest, wine pairings \$27

a m u s e

fanny bay oyster  
*wasabi semifreddo, flying fish roe*

c a n a p e s

a p p e t i z e r s ( c h o o s e o n e )

cherry glen goat ricotta raviolo  
*roasted pistachios, kumquat marmalade, beet sabayon*

tuna tartare  
*grilled scallions, yuzu emulsion, potato crisps*

wild boar scrapple  
*truffled potato puree, braised swiss chard, fried duck egg*

venison carpaccio  
*chervil mustard, meadow creek mountaineer, sun dried tomato compote*

e n t r e e s

seared day boat scallops  
*chorizo, maine mussels, saffron risotto*

pan roasted red snapper  
*russian tea dashi, shimeji mushrooms, uni*

chocolate braised creekstone short rib  
*turnip green porridge, orange glazed turnips, seared hudson valley foie gras*

rack of lamb  
*potato & cucumber salad, kohlrabi coulis, sauce robert*

c h e e s e

d e s s e r t

sticky toffee pudding  
*toffee coated date cake, mascarpone ice cream, candied apples*

chocolate torte  
*chocolate ice cream, white chocolate mousse, chocolate garniture*

champagne & raspberry consomme  
*buttermilk panna cotta, edible flowers*

maple creme brûlée  
*poached pears, strong bow pear cider sorbet, sticky walnuts*