



The Marine Room

ELEGANT DINING ON THE SURF

Valentine's Day Menu 2010

5:00 p.m. to 10:00 p.m.

\$ 125 per person (excluding beverages, tax and gratuity)

Appetizer

choice of...

Almond Panch Phoran Coated Wild Prawns

Coriander Quinoa, Eggplant, Papadum Crisp
Verbena Cucumber Yogurt

Vanilla Blue Crab Timbale

Cherimoya Buttercup Nectar, Watercress
Spanish Trout Pearls, Sesame Tuile

Fiji Macadamia Spiced Diver Scallops

Indian Red Millet, Micro Mint, Pickled Mango
Rosewater Pomegranate Essence

White Sage Braised Brandt Beef Cheeks

Poached Pear, Maitake, Pain D'Epices
Torani Amer Jus

Warm Wild Mushroom Torte

Shaved Artichoke, Speziato Tartufo Cheese, Fennel Sprouts
20 Year Old Royal Ambrosante

First Course

choice of...

Blue Heron Farm Organic Leaves

Tart Cherry Jam, Pecan Brittle, Wisconsin Pleasant Ridge Reserve
Pomegranate Mustard Seed Vinaigrette

Caribbean Laughing Bird Shrimp Bisque

Thyme Financier, Espelette Fromage Blanc, Heirloom Bacon
Appleton Estate Rum

Main Course

choice of...

Olive Oil Poached Tasmanian Steelhead

Rose Fingerling, Saffron Leek, Preserve Tomato
Pancetta Vino Santo Jus

Vermont Cabot Butter Basted Lobster Tail

Stone Fruit Polenta, Boudin Blanc, Pepino Melon
Corail Verjus Emulsion

Midwestern Black Angus Filet Mignon

Portobellini, Valdeon Blue, Red Plum Chutney
Cocoa Nib Poivrade Sauce

Fleur de Sel Thyme Rubbed Free Range Veal

Truffle Corn Cake, Parmesan Puff, King Trumpets
Late Harvest Riesling Reduction

Broken Arrow Ranch Antelope Loin

Maple Boniato Tian, White Asparagus, Cipollini Jam
Vincotto Gooseberry Gastrique

Dessert

Study On Flavor

Walnut Liqueur Pot De Crème
Espresso Godiva Chocolate Tart
Upside Down Maltese Orange Ice Cream Cone

Mignardises

Green Fairy Chocolate Truffles

Aromatic Cacao Dust