

Valentines Day 2010

Oysters; Need We Say More

Kumamoto Oysters on the Half Shell, Apple – Horseradish Granita 2/ea
Totten Virginia Oysters, Cornmeal Fried, Spicy Chile – Avocado Aioli 2/ ea
Wood Roasted Quilcene Oysters “ Rockafeller”, Spinach, Bacon, Pernod 2/ ea

Some Other Stimulating Starters

Penn Cove Mussels, Champagne, Garlic, Fine’ Herbs 11
Silky Smooth Chicken Liver Mousse, Fig Conserve, Buttery Croutons 8
Red Crimson Pears, Artisan Lettuces, Rogue Creamery Blue Cheese, Almonds 10
Lobster Bisque, Crème Fraiche 9
Lamb Carpaccio, Bleeding Heart Radish, Roasted Beets, Basil Pistou 12

Eat Your Heart Out

Oven Baked Rigatoni, Wood Roasted Sweet Peppers, Caramelized Eggplant, Fresh
Mozzarella 14
Brick Pressed Game Hen, New Potatoes, Garlic, Citrus, White Wine 18
Taylor Farms Scallops Pan Seared, Parsnip Puree, Pine Nut Brown Butter, Crisp Leeks
26
Braised Carlton Farms Pork Cheeks, Anson Mills Grits, Black Chanterelles, Brussel
Sprouts, Smoked Bacon 24
Grilled Lamb T-bone and Prune-Armagnac Lamb Sausage, Spaetzel, Butternut Squash
29

Happy Endings

Oooeey Gooeey Chocolate Cake, Pouring Cream 8
Warm Spice Cake, Reisling Poached Pear, Almond- Honey Sabayon 7
Vanilla Bean Pot de Crème, Liquor 43, Pistachio Wedding Cookies 8
House Churned Ice Cream and Sorbet 6
Valrhona Chocolate Fondue (for two) with Goodies for Dipping 10