

Valentines Day Menu

"Amuses Bouche"

Lobster on shitake, persillade
Stilton puff with quince paste

"Aphrodisiaque"

Beef consommé, à la moële
Tawny port

"Joue à Joue"

Seared halibut cheeks, nori wrapped house smoked trout
ginger soy hollandaise, bok choy & tobiko
2006 Sancerre, Lucien Crochet, France

"Mariage Divin"

Black truffle stuffed PVF chicken breast, foie gras poêlé,
baby beets, cassava chips, organic chokecherry reduction
2004 Cabernet Sauvignon, Frias Family Vineyards, Napa

"La Vie est Belle"

Calories' Carmincello float
Dark chocolate mousse on
candied fruit & kirsch Empress rice
Coffee, tea or cappuccino

"La Note"

Dinner menu \$60, prix fixe
Wine menu \$45, optional or available by the glass
Vegetarian menu by request, please indicate when reserving
Applicable taxes & 18% service extra

Reservations required, 2 seatings

"Troubadours"

Shayne Lazarowich & David Hutton