

Our Valentine Affair Menu **Saturday 13 & Sunday 14, 2010**

\$ 59.95 per Person

\$ 89.95 with Wine Pairing

(A sharing oriented 4-course menu for your convenience)

Course 1-Amuse Bouches

Those Fancy Little Finger Foods to Enjoy with Your Cocktail
(Shrimp Skewer, Tuna Carpaccio, Olives, Chicken Satay,
Avocado Nest, Niçoise Toast & More...)

AND A Symphony Of Appetizers To Share

2 Fresh Oysters w/Mignonette, Chilled Asparagus,
Provencal Ratatouille, Smoked Salmon & Celery Root Salad,
And Silky Duck Liver Mousse with Truffles.
Kir Royal with Christalino N.V. & Crème de Cassis

Course 2-Soup or Salad (please select one)

Sherried **Lobster Bisque Soup**,
Spiced Rouille & Parmesan Croutons
Or A Petite Salad of Lettuces, Heart of Palm, Aged Chevre Cheese,
Haricots Verts, Apple Chips, Balsamic Vinaigrette
Commanderie de la Bargemone, Coteaux d' aix en Provence Rose, 2006

Course 3-Entrees (please select one)

Day Boat Sea Scallops: Pan Seared, Grilled Vegetables, Spinach and Gingered
Cauliflower, Smoked Tomato Concasse
Pacific Escolar Fish: Grilled, Porcini & Lemon Barley Risotto, Cucumber Slaw,
Chive Caper Beurre Blanc,
Beef Filet Mignon: Belgian Beer Marinated, Smoked Tuscan Spices, Roasted
Tomatoes & Purple Potato Mash, Pinot Noir-Shallots Sauce
Swan Creek Duck: Confit of Duck Leg, Grilled Breast Medium Rare, Chestnut
Stuffing, Wild Rice, &Blood Orange Sauce
Roasted Rack of Lamb, Mashed Parsnips, Provencal Peppers,
Fingerling Potatoes, Seasonal Wild Mushrooms & Wild Rosemary Jus
Clos Ste Magdeleine, Cassis Blanc 2004
Or Terre De Pierre, Vin De Pays Des Coteaux Du Gard Rouge 2005

Course 4-Chef's Favorite Desserts!

A Sampler of our best in 2010 (Crème Brulée, Chocolate Mousse, Lemon Crisps,
Caramel Cake, Apple Crumble & More...)

Enjoy Chef Didier's Chocolate Truffles 15 in a box for \$7.50

Discounted Chicago Originals Gift certificates accepted