



“VALENTINO” Menu Valentine’s Day 2012

\$85 per person with additional wine pairings available

First Course (choice)

Lobster Soup

White Chocolate Mousseline, Pickled Apples, Celery

Compressed Pineapple Salad

Arugula, Pumpkin Seed, Pecorino Romano, Black Pepper Vinaigrette

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### Second Course (choice)

#### Carolina Rice Grit Risotto

Cauliflower, Caper-Raisin Purée, Black Truffle

#### Citrus Ravioli

Ricotta, Fennel, Castelvetro Olive

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Third Course

Butter Poached Beef Tenderloin

Fried Macaroni, Swiss Chard, Bone Marrow Vinaigrette

Sole Veronique

Marcona Almonds, Green Grapes, Celeriac, Saffron

Wild Mushroom Galumpkis

Savoy Cabbage, Baby Vegetables

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### Dessert

#### Chocolate Soup

Pistachio Semifreddo, Amarena Cherries

#### Fruit Plate Reinterpreted

Raspberry, Strawberry, Orange, Lemon, Passion Fruit

### -Additional Course-

#### Roasted Hudson Valley Foie Gras (\$25 Supplement)

Brioche, Ras El Hanout, Date Condiment

When making your reservation, please specify Valentino Menu