



# *Valentine's Dinner at Restaurant Mirabelle*

Saturday, Sunday and Monday, February 12th, 13th & 14th, 2011

## Amuse Bouche

### "Deviled Eggs"

stuffed with smoked trout mousse and topped with trout caviar

## Appetizer

select one

### Miniature Ragout of Leeks and Oysters

with tapioca

### Pan-roasted Duck Foie Gras

roasted champagne mango and blood orange gastrique

### Lobster Salad

asparagus, egg yolk dressing, trumpet royale mushroom

## Entrée

select one

### Pan-seared Hawaiian Opah Fish\*

Tahitian vanilla mayonnaise, baby bok choy, jicama

### Grilled Painted Hill Farms Aged Shell Steak\*

shallot tarragon sauce, potato savonette

### Roasted California Squab

vegetable confit, creamy truffled polenta, port glaze

### Peruvian Potato Gnocchi

vegetable confetti, Parmesan cream

## Desserts

select one

### Ginger Almond Tart

### Sweet Sushi with Mango

### Chocolate Dome with Gold Leaf

### Chocolate Pot de Crème

### Passion Fruit Soufflé

### Carlson Chocolates

**\$105** per person

plus tax and gratuity

Menu by Chef Guy Reuge

**Menu subject to change based upon market availability**

\*This menu item can be cooked to order. Consuming raw or undercooked meat, fish or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.

