

Valentine's Day 2010

Carpaccio de Thon Mariné à l'huile
de Sésame avec Caviar d'Aubergine
(Tuna Carpaccio marinated in Sesame Oil
with Eggplant Caviar)

\$12.00

Gâteaux de Crabe,
Emulsion de Vinaigre Rose
(Crab Cakes Served with
Rose Vinegar Emulsion)

\$15.00

Bar du Chili Rôti en Crôte,
Coulis d'Oranges Sanguines
(Mixed Nut Crusted Chilean Sea Bass
with Blood Orange Emulsion)

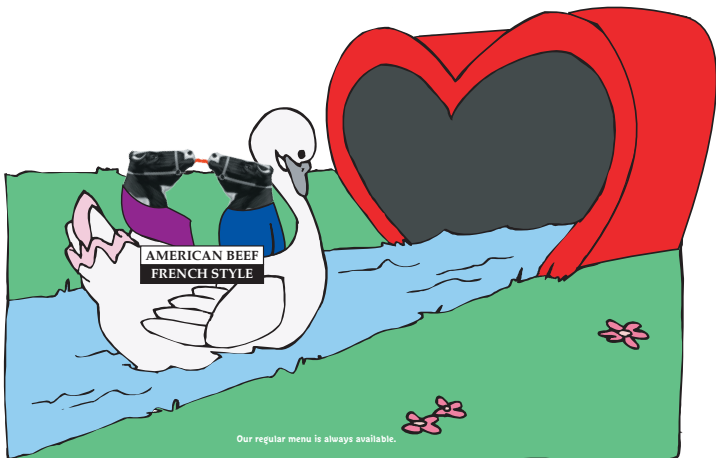
\$28.00

Médallions de Veau au Poivre Rose
(Veal Medallions with
Pink Peppercorn Sauce)

\$32.00

Gateau au Chocolat sur
un Velours Rouge
(Chocolate Cake with Red Velvet Sauce)

\$12.00



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