



## February 14th, 2010

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### **Amuse Bouche**

Pickled Kumomoto oyster

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### **First Course...**

#### **Lobster Fennel Bisque**

Oregon black truffle biscotti, lobster essence

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### **Second Course...**

#### **Foie Gras**

Rosemary chocolate doughnut, apple chutney, pickled grapes

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### **Main Course...**

#### **Kurobuta Pork Tasting**

Tenderloin, cheek, belly, shoulder

Or

#### **Seared Scallops**

White chocolate, cauliflower puree, caramelized salsify, Oregon white truffles

Or

#### **Grilled Prime Beef Tenderloin**

Lobster potato puree, blood orange reduction, porcini mushrooms

#### **Northwest Cheese for Two**

Champagne poached apples, lavender-thyme house made crackers



Desserts...

**Honey Rum Braised Pineapple**

Buttermilk cake, coconut tapioca, basil syrup

Or

**Chocolate Cream**

Rosé Cava, lychee, Tonka bean

**Hand Crafted Chocolates**

Coffee

International Teas

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*125.00 Per Guest*

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*Parties of six or greater and to-go orders are presented with one check including a 20% gratuity*

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*\* Information regarding consuming raw or undercooked food is available upon request\**

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