



**The Wine Bar
and Bistro**
on lark

Valentine's Day 2012

Amuse Bouche

First Course

Oyster

Horseradish, watercress, caviar

Or

Salsify

Egg white custard, pickled walnut, Pernod

Second Course

Lobster

milk skin, radish, smoked cream

Or

Sunchoke

beet, root jus, chips

Third Course

Rabbit

charred leek, yogurt, fresh currant

Or

Potato;

rye pudding, anise consommé, smoked cream

Or

Sous-vide Hudson Valley "A" Grade foie gras

cipollini, savory champagne Sabayon, cherry ginger chutney (\$18.00 supplement)

Fourth Course

Chateau Briand

hay oil, egg, potato

Or

Maitake mushrooms;

wild herb gel, lavender flowers, creamed barley

Fifth Course

Pliable chocolate

brown butter, sea salt, cashew

Or

Sesame meringue

lime, ash, orange

No Substitutions or Gift Certificates

\$69 per guest not including tax and gratuity, wine pairings \$25 per guest (optional)

2 seatings: 6 PM and 9 PM, limited to 32 guests per seating

Executive Chef Jason T. Baker