

happy valentine's day 2010

*3-course prix fixe - 85 per person
includes a glass of sparkling wine and a rose ...
featuring the juan carlos quintero latin jazz trio*



first course

kumamoto oysters

served on the half-shell, jerez mignonette, chives

prawn cocktail

fresh horseradish cocktail sauce

traditional caesar salad

sourdough croutons, reggiano

mixed baby lettuces

young beets, cara cara segments, jerez vinaigrette

maine lobster veloute

lobster and mascarpone tortellini, meyer lemon crème fraiche

dungeness crab cake

shaved hearts of palm, oro blanco grapefruit, haas avocado

agnolotti of wild mushroom

truffled brown butter, parmesan reggiano

crispy veal sweetbreads

de puy lentils, shoestring potatoes, black truffle sauce

*18% gratuity added to parties of 6 or more
as a courtesy please refrain from using your cell phone in the dining room ~ thank you*

cafe DEL REY

entrée

wild mushroom and asparagus risotto

italian parsley, reggiano

local halibut

traditional bouillabaisse, saffron rouille, sourdough crouton

scottish salmon

kohlrabi and fennel "boulangerie," traditional bearnaise

seared ahi tuna

madras curry, green apple, cauliflower puree

free range chicken breast

creamy grits, pancetta, brussels sprouts, cipollini onion jus

chateau filet steak

la ratte fingerling potatoes, creamed cardoons, red wine sauce

"surf and turf"

petite chateau filet, butter-poached prawns, mashed potatoes, braising greens

"tagine" of sonoma lamb osso bucco

meyer lemon couscous, cinnamon carrots, mint tzatziki

dessert

his & hers pavlova

rose meringue, mixed berries, vanilla foam

smares

graham crisp, vanilla semifredo, chocolate "smear," rum marshmallow

chocolate banana tart

hazelnut "crispy," dark chocolate cream, cocoa nib nougatine, malted banana gelato

tuti frutti

coconut dacquoise, mango sabayon, coconut mousse, exotic fruit salad

