

# VALENTINE'S DAY DINNER

February 14, 2010

- THE TOAST -

Rosé Sparkling Wine

- FIRST COURSE -

Amuse Romantique

- SECOND COURSE -

Choice of:

Potato and Artesian Goat Cheese Terrine  
red and golden beet carpaccio

or

Foie Gras, Shiitake and Duck Dumpling  
cilantro rice paper, natural poultry jus

or

Oysters for Two

cucumber mignonette, red wine mignonette

- THIRD COURSE -

Intermezzo Amore

- FOURTH COURSE -

Choice of:

Seared Prime New York Steak, Caramelized Onion Ravioli  
celery root potato puree, butter poached asparagus,  
cherry port reduction

or

Poached Maine Lobster

chanterelle mushrooms, corn, potatoes, shallot confit

or

Grilled Neiman Ranch Pork Chop

mushroom cream, broccoli, roasted pancetta fingerlings

- FIFTH COURSE -

Trio of Chocolate in Heart

raspberry grand marnier coulis, crème anglaise, shaved strawberries  
designed for two to share

\$75.00 per person

Exclusive of tax and gratuity

Executive Chef Jesse Llapitan

Maxfield's

Maxfield's