

Valentine's Day

The Kitchen, Schermerhorn Symphony Center

MENU

Amuse

Blinis and Caviar

First Course

*Chile Seared Hudson Valley Foie Gras over
Truffle Honey Risotto and Sun Dried Cherry Jus*

Soup

Lobster Bisque with Lobster Flan and Crème Fraîche

Salad

*Micro Herb Blend, Red Onion Pecorino Crackers with Blood Orange Segments and a
Drizzle of Meyer Lemon and Goat's Milk Yogurt Dressing*

Intermezzo

Prickly Pear and Vanilla Bean Granita

Entrée

*Roast Prime Aged Tenderloin of Beef, Wild Mushroom Jus Lié,
White Asparagus and Potato Gratin*

Dessert

Platter for 2 of Handmade Truffles, Petits Fours and Chocolate-Covered Strawberries