

audrey claire

valentine's day 2012

amuse

lancaster venison tartare

second

maine lobster and butternut squash bisque

third

melons three ways accompanied by prosciutto di parma
frozen cantaloupe, grilled honeydew, pickled watermelon

blue fin tuna tartare

tobiko caviar, avocado aioli, fried wakame

country chicken liver mousse

grilled baguette, kumquat chutney

slow cooked market yellow and red beets
candied sunkist oranges, honey-lavender goat cheese

red wine and pernod braised escargot

puff pastry, creamy leeks, au jus

fourth

pan roasted arctic char

sweet pea-mint puree, glazed baby carrots, horseradish tonnato

hudson valley duck breast

granny smith apple, fennel-endive salad, kabocha squash, pomegranate glaze

seared maine scallops and jumbo shrimp

fried corn polenta, micro greens, parsley coulis

home made labne ravioli

herb labne, cannellini succotash, sweet corn consommé, white truffle oil

za'atar rubbed veal loin

roasted pattypan squash, purple potatoes, reduction of wild mushrooms

dessert

selection of home made desserts

chef de cuisine: lou boquila