

epulo bistro

Valentines 2012

1st course

Tuna Carpaccio

Ahi Tuna, Capers, Cornichons, Local Micro Greens, Lemon & E.V.O.O

or

Formaggio Phyllo Purse

Grana, Ricotta, and Humboldt Fog Cheeses, , Crisp Phyllo Purse, Cherry Tomato Marmalade

2nd course

Blood Orange & Fennel Salad

Shaved Fennel tossed with Baby Mache, Red Onion, Cherry Tomato, Blood Orange Vinaigrette

or

Lobster & Frisee Salad

Frisee , Maine Lobster Claw, Crispy Potato Galette, Red Onion, Tarragon Green Goddess Dressing

3rd course

or

Wood Fired Quail

Stuffed with Mission Figs, Caramelized Onions and Prosciutto, Creamy Rosemary Polenta, Chanterelle Mushrooms, Cranberry Port Demi

or

Rack of Lamb

Herb Crusted Lamb, Truffled Yukon Gold Potato Puree, Grilled Asparagus, Roasted Tomato, Olive & Dijon Vinaigrette

or

Sea Scallops

Butter Poached over Petite Tri Color Lentils, Brunoise Vegetable Medley and a Leek & Caviar Jus

or

Beef Tenderloin and Grilled Shrimp

Grilled Natural Beef Tenderloin, Grilled Shrimp, Chervil Hollandaise, Caramelized Onion & Bacon,

4th course

Molten Truffle Cakes

Warm Mini Chocolate Cakes, Ganache Center, Grand Marnier Cream

or

Love Potion #9

Red Velvet Whoopee Pie with White Chocolate and Raspberry Elixir

or

Tableside Champagne and Strawberry

Freshly Made Champagne poured table side with liquid nitrogen served with Honey Glazed Strawberries

\$58 per person (tax and gratuity extra)