



VALENTINE'S DAY

LATE 17TH CENTURY STYLE DINING

STEPPING BACK INTO THE TIME OF LOUIS XV AND MARQUIS DE SADE. EVERYTHING TO BE SERVED FAMILY STYLE ON SILVER PLATTERS, ALL FINGER FOOD WITH COLORFUL GARNISHES. TABLES WILL BE GARNERED WITH ITEMS THAT THE GUESTS CAN PLAY WITH AND FEED EACH OTHER (ie ROSEMARY FOR TICKLING, BABY BANANAS, BABYPINEAPPLES, CHOCOLATE BITES)

TO BE SERVED IN THREE COURSES

PLATTER 1:

OYSTERS THREE WAYS
ROCKERFELLER, HALF SHELL, FRIED WITH SALMON CAVIAR
GRILLED ASPARAGUS, THREE DIPS
TRUFFLE MAYONNAISE, HOLLANDAISE, LEMON-HORSERADISH VIN
ARTICHOKE AND CRAB BRUSCHETTA

PLATTER 2:

SALT COD STUFFED LIPSTICK PEPPERS
PUREED BLACK BEANS, TOASTED PINE NUTS
ROSEMARY SKEWERS
SCALLOPS AND SHRIMP
BEEF TENDERLOIN
A TOP PASTA PUTTANESCA (BASIL)

PLATTER 3:

STRAWBERRIES, THREE SUGARS
CITRUS, CHOCOLATE, HONEY
FROZEN COFFEE MOUSSE
CHOCOLATE BONBONS
WHIPPED CREAM

\$55 per person (+ tax and gratuity)

\$150 per couple includes a bottle of Perrier Jouet La Fleur (+ tax and gratuity)