

AQUAVIT

Valentine's Day Menu 2011

SHELLFISH TRIO

Beau Soleil Oyster, Taylor Bay Scallop, Little Neck Clam

DUCK PASTRAMI

Foie Gras "Torchon", Cress, Caraway Paper
or

HOT-SMOKED SCOTTISH SALMON

Smetana, Paddle Fish Caviar, Pickled Pearl Onion
or

WILD MUSHROOM AND CHESTNUT CASSOULET

Goat Cheese, Toasted Almond

WARM MAINE LOBSTER

Dirty Potato, Horseradish, Sauerkraut Beurre Blanc

PAN SEARED ARCTIC CHAR

Smoked Maine Shrimp, Hazelnut, Skyr, Warm Pickles
or

MOREL STUFFED GUINEA HEN

Parsnip, Tomato Confit, Black Garlic
or

DRY AGED BLACK ANGUS BEEF

Yellow Beet Barigoule, Hasselback Potato (\$10 supplement)

ARCTIC CIRCLE

Lingonberry "Vargtass" Sorbet, Salted Pistachios

CHOCOLATES

\$95 per person

\$160 per person with Wine Pairing