



LAS VEGAS

Valentine's Day Menu

Tuesday, February 14, 2012

Amuse Bouche

Champagne Poached Oyster

Potato Foam, Jamón Ibérico, Osetra Caviar



Endive, Mâche and Pear Salad

Truffle-Crusted Diver Scallop,
Beet and Hazelnut Vinaigrette

-or-

Foie Gras & Truffle Terrine

Asparagus and Haricots Verts



Santa Barbara Sea Urchin Royale

King Crab, Lemon Grass Emulsion

-or-

Creamy Truffle Risotto

Fresh Périgord Black Truffles

(Supplement 40)



Paupiette of Sea Bass

Crispy Potatoes, Braised Leeks,
Pinot Noir Reduction

-or-

Wild Atlantic Turbot

Roasted Sunchokes, Chanterelles, Celeriac Purée,
Artichoke Chips, Barigoule Sauce



Bucatini Timbale

Kobe Beef Oxtail, Périgord Truffles, Daube Sauce

-or-

Ris De Veau

Ragoût of Haricots Tarbais, Périgourdine Sauce



Chocolate Cigar

Passion Fruit Sorbet, Mojito

-or-

Sugar Sphere

Yuzu and Raspberry

Mignardises & Gourmandises

155 Per Person

Wine Pairing 95 Additional