

Le TiTi de Paris

Valentine's Day 2010

Friday, February 12th - Sunday, February 14th

Le Menu

Savory Petit Swan of Boursin Cheese & Strawberry Preserves

N.V. Gruet Sparkling Wine Brut

Warm Blue Point Oysters "Florentine Style" with Spinach and Gruyere Cheese

Or

**Chilled Millefeuille of House Smoked Salmon, Chives, Mascarpone, and Green Onions with
Oriental Seaweed Salad, Horseradish Caviar Crème Fraiche**

2006 Bryon Chardonnay, Santa Maria Valley

Or

**Shredded Winter Duck Confit & Dark Cherry Ravioli with Braised Red Cabbage, Pomegranate
Essence**

Or

Warm Pheasant & Perigord Truffle Pâté en Croute, Hudson Valley Foie Gras Sauce

2007 Edmeades Zinfandel, Mendocino County

French Green Lentil & Red Onion Soup

Or

Maine Lobster Bisque

Or

**Valentine's Day Salad of Mesclun Greens with French Green Beans, Pickled Beets, Candied
Walnuts, Red Wine Vinegar & Aged Balsamic Vinaigrette**

Or

Raspberry Champagne Sorbet

***Duo of Black Tiger Shrimp & Seared Sea Scallops on Black Mussel, Leek
& Pecorino Cheese Risotto, French Tarragon Beurre Blanc***

Or

***Grilled Wild Caught Salmon on Homemade Herb Fettuccine,
Cucumber Dill Essence***

2008 Lapostolle Casa Sauvignon Blanc, Rapel Valley

Or

***Mediterranean Spiced Indiana Farm Raised Pork en Croute,
Blueberry Port Wine Reduction***

Or

***Seared Filet of Beef with Glazed Wisconsin Goat Cheese & Leek Compote,
Fingerling Potatoes, Green Peppercorn Sauce***

Braised Colorado Lamb Shank, Garlic & Thyme Potato Purée, Natural Jus

2004 L'Abbaye de Saint Ferme, Bordeaux Supérieur

***Global Artisan Fromages served with Whole Wheat Toast Points
& Stone Fruit Compote (+\$10)***

Taylor Fladgate 10 Year Old Tawny Porto

***Espresso Scented Profiteroles of Valrhona Bittersweet Chocolate Ice Cream
with Crème Anglaise & Milk Chocolate Ganache***

Or

Warm Sticky Toffee Pudding with Meyers Rum & Dark Raisin Ice Cream

Or

Caramelized Tahitian Vanilla Crème Brûlée with Fresh Fruit

Or

***"Napoleon" of Crispy Almond Tuile Cookies, Fresh Raspberries & Blackberries, Passion Fruit
Crème***

2006 Robertson Winery Almond Grove Late Harvest Piesling, South Africa

Pricing

\$72 per person plus beverages, tax and gratuity

With Wine Flight: \$119 per person plus beverages, tax and gratuity