

Montagna  
St. Valentine's Day  
February 14<sup>th</sup>, 2012

Amuse  
Kusshi Oyster's en Gelée  
Fingerling Potato with Caviar  
~~~~~

Foie Gras Torchon  
*pineapple, vanilla, rosemary, spice bread*

~or~

Beet Cured Fluke  
*hibiscus, avocado, tangerine*

~or~

Winter Vegetables  
*spiced winter squash, black truffle vinaigrette*

~~~~~

Thai Coconut Soup  
*shrimp, kaffir lime, galangal, ginger, cilantro, basil*

~or~

Diver Scallops  
*uni, sea beans, sake cured roe, mitsuba*

~or~

Taleggio Agnolotti  
*perigord black truffle, salsify, hidden rose apple*

~~~~~

Quinault River Sturgeon  
*petite root vegetables, razor clams, champagne*

~or~

Prime Beef Tenderloin  
*coffee, garlic, mushroom, bone marrow*

~or~

Artichoke Barigoule  
*potato gnudi, farm carrot, basil*

~~~~~

Dessert:

Chocolate Chestnut Candy Bar  
*chestnut & concord grape gelato, toasted marshmallow*

~or~

Persimmon Citrus Crunch  
*caramelized white chocolate sorbet, candied fruits, orange fizzy*

Ninety Five Dollars