

*The Supper Room*  
**ST. VALENTINE'S DAY**  
**Menu d'Amour**

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**Champagne and Oysters**

Beausoliel Oysters Poached in Champagne Cream, Royal Ossetra Caviar  
or

**Salad of Heirloom Beets**

Poached Pear, Goat Cheese, Walnuts, and Watercress  
*Veuve Cliquot, 'Yellow Label' n/v, Champagne, France*

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**Alaskan King Crab**

Avocado, Perigord Black Truffle, Mâche, Hawaiian Hearts of Palm  
*Olivier Leflaive, Meursault, Burgundy, France*

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or

**Hudson Valley Foie Gras 'Ganache'**

Gingerbread, Candied Apple, Spiced Honey, Cider Gastrique  
*Domaine Huët, Vouvray Demi-Sec "Clos du Bourg"*

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**Pumpkin Cappellacci**

Hand Cut Pasta, Fresh Sage, 25 year Balsamic  
*Domenico Clerico, Barolo 'Sinistra', Piedmont, Italy*

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*Intermezzo*

Mango Sorbet, Toasted Almonds, Tahitian Vanilla, Key Lime

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**Butter Poached Maine Lobster**

Lemongrass-Ginger Broth, Fennel, Coriander  
*Lignier-Michelot, 1er Cru "Les Falconnieres", Morey-St.-Denis, Burgundy, France*

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or

**Nebraska Wagyu Beef**

Roasted Potato, Mustard Leaves, Cognac Reduction, Wild Mushrooms  
*Roy Estate, Proprietary Blend, Napa Valley, California*

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**Raspberry Soufflé**

Chocolate Framboise Sauce, Raspberry-Champagne Sorbet, Bittersweet Chocolate Crisp  
*Bodegas Tradicion 'OOS 20 Years', Cream Sherry, Jerez, Spain*

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Executive Chef Gunnar Thompson and Pastry Chef Sue Drabkin  
\$275 per person / wine pairings \$145 additional