

Valentine's Day

The Carlyle Restaurant, February 14, 2010

Amuse Bouche

Russian Osetra Caviar, Quail Egg and Toasted Brioche



Kumamoto Oysters on the Half Shell

Carnorolli Risotto, Maine Lobster, Gulf Shrimp, Fennel, Lemon Confit, Lobster Coulis

Terrine of Hudson Valley Foie Gras, Candied Preserved Kumquats, Toasted Country Bread

Jumbo Asparagus & Mache Salad, Shaved Parmesan, Blood Orange Emulsion

Red Oak Leaf Lettuce, Baked Goat Cheese, Oven Roasted Tomato and Pomegranate Vinaigrette



Black Sea Bass, Butternut Squash Gnocchi, Roasted Salsify, Champagne Sauce

Casserole of Langoustine, Dover Sole, Diver Scallop, Purple Carrots, Caramelized Endive

Golden Raisins and Orange

Tournedos Rossini, Sautéed Foie Gras, Roasted Parsnips, Perigourdine Sauce

Roasted Rack of Lamb Persillade, Ratatouille Niçoise, Soufflé Potatoes, Natural Jus



Chocolate Tasting Plate for Two

Trio of Sorbets with Shaved Pineapple, Exotic Fruit Coulis

Crème Brûlée, Fresh Berries Compote and Warm Madeline's



Coffee, Tea

\$214.00 per Couple
(Tax & gratuity not included)

Executive Chef **James Sakatos**