

FERME/**VALENTINE'S DAY**

A true farm-to-table restaurant

Valentine's Weekend Prix Fixe Dinner Menu

Friday, Saturday, Sunday 5PM-10PM

February 12th, 13th & 14th 2010

\$34.00 ++ per person

An Everything's Red Menu

First Course

Bay Scallop & Ruby Red Grapefruit Ceviche, Avocado & Radish

Maine Lobster Cake, Blood Orange Salsa

Beef Carpaccio, Capers, Black Pepper, Parmesan, Black Truffle Oil

Tuna Tartare, Masago, Won Ton Skins

Seared Duck Foie Gras, Brioche, Ruby Port-poached Figs

Second Course

Radacchio Caesar Salad

Pomegranate Sorbet Float

Roasted Beets, Lavender-scented Beltaine Farms Goat Cheese

Main Course Selections

Crescent Farms Free-Range Duck Breast, Tart Cherries, Black Rice, Braised Napa Cabbage

Pan-seared Wild Striped Bass, Lobster Ragoût, Saffron-Vanilla Gnocchi, Lobster Coral Sauce

Coriander & Cumin-crusting Yellowfin Tuna, Charred Red Onions, Papaya Chimichurri

Seared Filet Mignon au Poivre, Cabrales Blue Cheese, Smoked Tomato Risotto

Vermont Rack of Lamb, Red Mole, Poblano & Sweet Corn Polenta

Fishmonger's Bouillabaisse, Saffron, Fennel, Orange Zest, Rouille

Dessert Selections

Raspberry-Almond Tart

Strawberry Shortcake, Vanilla Ice Cream

Red Velvet Cupcake, Winter Rhubarb Ice Cream

Red Rose Petal Soufflé