

CURRENTS

FINE DINING 

Valentines Menu 2010

Friday, February 12 to Sunday, February 14

Amuse Bouche

First Course

Vanilla-Coconut Shrimp Bisque, "Oyster Crackers, raw Oyster Garnish

Caramelized Onion and Cauliflower Soup, Gruyere Crisps, Rabbit Confit

Second Course

Spicy Gulf Crab Cake

Bacon, Pickled Radishes, Avocado, Soy-Honey aioli

Chop-Chop Salad

Crisp Iceberg, Poached Cherry Tomatoes, Maytag Bleu, Smoked Bacon Vinaigrette

Roasted Beet and Goat Cheese Tower

Butter Braised Endive, Walnut Oil

Duck Confit – Creamy Polenta

Mascarpone, Broccolini, Garlic Tomato Sauce

Third Course

Grilled Colorado Lamb Chops

Braised Veal Breast "Bolognese", Pommes Boulanger, Mint Oil

Pan Roasted Carolina Flounder

Confit Potatoes, Favas, Peas, Wax Beans, Sauce Moutarde

Grilled Beef Tenderloin

Caramelized Root Vegetable Risotto, Haricot Verts, Creole Mustard Demi Glace,
Mushroom Butter

Spinach – Mushroom – Artichoke Ravioli

Roasted Tomatoes, Tarragon, Sherry, Garlic, Balsamic Syrup, Basil Oil

Pinot Noir Braised Eden Farms Pork Shoulder Steak "En Croute"

Sweet Potato, Chorizo, Pancetta, Roasted Poblano, Dijon

Fourth Course

Chocolate-Butter cream Torte

Espresso-Caramel Mousse, Chocolate-Hazelnut "Crunch", Warm Strawberry Jam

Red Berry and Winter Fruit Meringue Heart

Caramelized Pineapple Carpaccio, Ginger-Passion Fruit Sorbet

Sixty Nine Dollars

David Schrier, Executive Chef