

The Hay-Adams

Valentine's Day Dinner

At

The Lafayette

February 13th & 14th 2010

Amuse

Brie and Strawberry Tar Tar with Champagne Gelee

First Course

Roasted Apple Soup

Garnished with Cranberry and Walnut

or

Hudson Valley Foie Gras and Bartlett Pear Ravioli

Braised Sunchokes and Honey Roasted Pecans

or

Seared Diver Scallop

Basil Whipped Potato Mousseline and Crispy Leeks

Second Course

Mesclun Salad with Grapefruit Segments, Marinated Jicama and Parmesan Pastry Twists

Raspberry Vinaigrette

Main Course

*Pan Seared Black Sea Bass
Wilted Sorrel, Saffron and Oyster Cream*

or

*Roasted Black Angus Filet Mignon
Rigatoni Pasta Gratin, Root Vegetable Batonettes and Red Wine Reduction*

or

*Sweet Potato Gnocchi
Radicchio, Golden Raisins and Balsamic Reduction*

Dessert

Chocolate Chambord Heart

or

*Mixed Berries
with Amaretto and Whipped Cream*

\$90 per person, not including taxes or gratuity

\$115 per person with wine pairings, not including taxes or gratuity