



Antlers Valentine's Day Dinner 2012

Amuse

Roasted pepper, goat cheese and basil

2nd Course

Open-faced petite lobster rolls, brioche, and tarragon oil

Or

Chili-crusted antelope medallions, crispy shallots and orange oil

3rd Course

Golden and crimson beet salad, blood orange, fennel, feta, roasted hazelnuts and smoked paprika vinaigrette

4th Course

Cider-glazed rack of lamb, basil and mint gelée, carrot parsnip purée, warm potato salad with wild boar bacon

Or

Grilled salmon, smoked pepper and lemon quinoa, spicy Napa cabbage slaw with cilantro dressing

Or

Niman Ranch filet, pan-roasted morels, purple flowering kale, sweet potato matchsticks, consommé of veal and fresh herbs

Or

Chili black bean cakes, avocado salsa, cumin and lime yogurt sauce

5th Course

Dark chocolate custard, roasted balsamic strawberries and vanilla crisp

\$68 per person –

Wine pairing selections and à la carte menu selections will be available