

# Black Duck



## Valentine's Day Menu 2012

### 1<sup>st</sup> Course

#### **Seared Hudson Valley Foie Gras**

Syrah Poached Anjou Pear, Brioche Crostini,  
Truffle Balsamic Glaze

#### **Roasted Beet Carpaccio**

Organic Baby Green, Crab Fritter,  
Champagne Strawberry Vinaigrette

#### **Maine Lobster Spring Rolls**

Green Apple, Scallion Slaw, Meyer Lemon Emulsion

### 2<sup>nd</sup> Course

#### **Crispy East Coast Blue Point Oyster**

Avocado Mousse, Caper Remoulade

### 3<sup>rd</sup> Course

#### **Pan Seared Chilean Sea Bass**

Sun Choke Mousseline, Chestnuts, Herb Oil,  
Brown Butter Emulsion

#### **Bordeaux Braised Veal Osso Buco**

Sautéed Asparagus, Maytag Potato Au Gratin, Veal Demi

#### **Butter Poached Maine Lobster**

Forest Mushroom, Saffron Pearl Cous Cous, Natural Jus

#### **Pan Roasted New Zealand Rack Of Lamb**

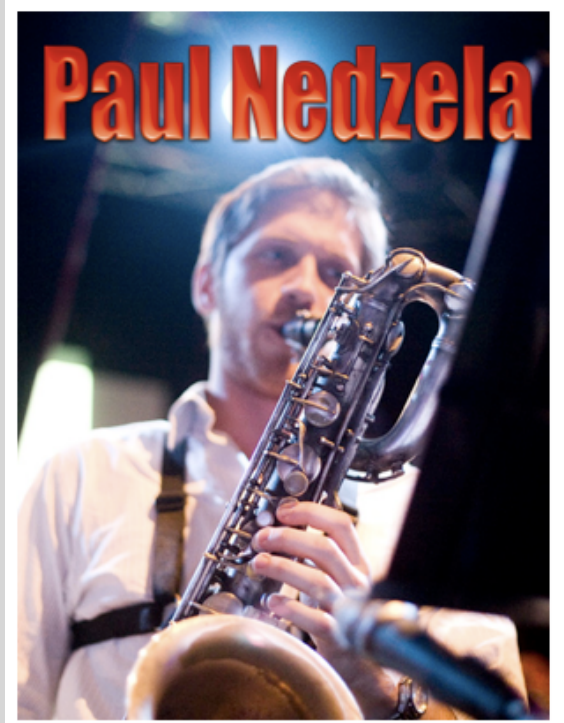
Shallot Potato Puree, Broccolini, Smoked Chili Glaze

### Dessert

#### **Assorted Chocolate Truffles Tower**

Butter Twill

With a Jazz Performance by:



**\$105.** Per Person

Plus Tax and Gratuity

Dinner includes a glass of Sparkling Wine