



LaCuisine

## *Valentine's Day Dinner*

February 14, 2012

\$65.00 per person for a  
4 Course Meal

### *Your Choice of Four Appetizers*

♥ Potato Leek Soup

*Wild Mushroom Ragout, Crispy Leeks, Chive Oil*

♥ House Made Winter Squash Agnolotti

*Pancetta, Sage, Red Wine Butter Sauce, Pecorino Toscano Cheese*

♥ Baked Cape Cod Oysters

*Hot Buttered Rum Sabayon*

♥ Warm Salad of Stonington Red Shrimp

*Shaved Fennel, Fingerling Potatoes, Tangerine Essence*

Baby Arugula Salad

*Roasted Butternut Squash, Pomegranate Seeds,*

*Toasted Pine Nuts, Apple Cider Vinaigrette*

### *Your Choice of 4 Entrées*

♥ Slow Roasted "Filet Mignon" of Celery Root

*Winter Vegetable Risotto, Red Beet and Orange Jus, Carrot Thyme Reduction*

♥ Pan Roasted Chatham Cod

*Brandade Cake, Braised Kale, Palacios Chorizo and Manila Clam Stew*

♥ Braised Beef Short Ribs

*Celery Root & Sage Mashed Potato Napoleon, Roasted Shallots, Red Wine Jus*

♥ Roast Free Range Poussin

*Black Truffle, Chestnuts, Pearl Onion and Parsnip Stuffing, Swiss Chard, Madeira Jus*

### *Your Choice of 3 Desserts*

♥ Vanilla Bean Panna Cotta with Blood Orange & Almond Rosemary Syrup

♥ Triple Chocolate Bombe with Raspberries

♥ Warm Pear, Raisin & Walnut Crostada with Meyers Rum,

*Crème Fraiche Ice Cream*

*Complimentary Glass of Sparkling Wine Included*

*Coffee and Tea Included*

### *Wine List Available*

*Reservations Accepted between 6pm and 8pm.*

*This dinner is by Reservation Only!*

*Make Your Reservations Today*

*(203) 488-7779!*