

# LA PRIME

## valentine's day 2012

sweetheart menu available Fri. 2/10/12 – Tues. 2/14/12

175 per couple (exclusive of tax and gratuity)

4 course sweetheart menu and bottle of rose or brut champagne



### **amuse**

sweet rose water gelee

### **starters** (*choice of*)

harry berry's strawberry and baby red romaine salad, crumbled white chocolate, raspberry vinaigrette

ahi and hamachi tartare, pickled watermelon radish, espelette pepper

white carrot bisque, ginger cream

organic little gems lettuces, fromage blanc, shallot marmalade, candied pistachios  
white balsamic vinaigrette

pan seared mano de leno scallop, poach quail egg, wild rocket, crispy serrano ham, on toasted brioche  
evoo béarnaise

### **entrees** (*choice of*)

roasted 14 ounce veal chop, vermont white cheddar polenta, caramelized persimmon and  
cipollini onion, merlot reduction

charred prime filet mignon and one half poached live maine lobster, clarified plugra butter  
grilled white asparagus and root vegetable nage

pan-seared local california halibut, caramelized butter basted young brussels sprouts  
crispy yellow foot mushrooms on pomme puree

cast iron seared jidori chicken breast, thyme roasted tri color carrot battonettes  
manchego cheese risotto, pan jus

### **ending**

vanilla bean and white chocolate ganache cake, pink champagne sorbet,  
passion fruit puree, candied rose petals