



Valentine's Day 2012

4 course 4:30pm-9:00pm \$59* per guest



First Course

choice of

PRAWNS

Spanish Saffron Butter Poached Prawns, Frisee, Watermelon Radish, Tomato Jam

SMOKED DUCK BREAST

Cured & Smoked Duck, Apple Chutney, Goat Cheese Crostini

Second Course

choice of

CAESAR SALAD

House Made Dressing, Chopped Romaine Hearts, Croutons & Anchovy

LOCAL MUSHROOM SOUP

Mountain Meadow Farms Creminis, Herb Oil, Aged Balsamic

FENNEL & FOIE GRAS

Hudson Valley Foie Gras Mousse, Sweet Anise, Herb & Walnut Vinaigrette, Fried Parsnip

Note: This item has an additional charge of \$5.00

Third Course

choice of

BISON SHORT RIBS

Braised for Eight Hours, Edamame, Shitake Mushrooms, Watercress, Caramelized Onion & Brandy Jus

SALMON RISOTTO

Smoked Loch Duart Salmon, Asparagus Puree, Mascarpone, Lemon Confit

HAWAIIAN OPAH

Pan Seared Hawaiian Opah Filet, Asian Vegetables, Lemon-Lime Ponzu Butter

SURF & TURF

Certified Angus Beef Filet, Australian Lobster Tail, Baby Vegetables, White Truffle Potato Puree

Note: This item has an additional charge of \$10.00

Fourth Course

choice of

MEYER LEMON CAKE

Raspberry Coulis, Madagascar Vanilla Gelato, Fresh Raspberries

CHOCOLATE TRIO

Dark, Milk & White Chocolate Mousse, Fresh Strawberries

ARTISAN CHEESE PLATE

Chef Selection of French Cheeses, D'Anjou Pear, Blood Orange Marmalade, Cranberry Walnut Bread

Tango
Restaurant & Lounge

* Prices exclude beverages, tax & gratuity

Parties of 6 or more may be charged an automatic 18% gratuity

Sample Menu Subject To Change