

INO BISTRO

Valentine's Day Dinner



Amuse Bouche

Smoked Salmon & Herbed Mascarpone in Phyllo Cup
Chives & Shallots



Appetizer

Seafood and Corn Chowder
Herbed Crostini

Oysters Rockefeller
Bacon, Spinach, Fennel and Parmesan, Arugula Salad

Belgian Endive and Bleu Cheese Salad
Walnuts, Honey-Lemon Vinaigrette

New Zealand Lamb Lollipop
Chimichurri, Rosemary Demi, Celery Root Purée

Poached Pear Salad
Arugula Salad, Champagne Vinaigrette, Dried Cherries in Port, Parmesan, Toasted Hazelnuts

Main

Herb Crusted Cod
Salmon Roe and Champagne Beurre Blanc, Winter Vegetable Medley, Gnocchi

Pan Seared Diver Sea Scallops
Butternut Squash Purée, Harissa Oil, Julienned Vegetables

Pan Seared Duck Breast
French Lentils, Rosemary Demi, Celery Root Purée

Filet Mignon
Bordelaise Sauce, Au Gratin Potatoes, Haricot Vert

Berkshire Bone-In Pork Chop
Cream Sherry and Apple Demi, Mashed Potatoes, Roasted Brussel Sprouts with Bacon

Black Truffle Risotto
King Oyster Mushroom, Champagne Cream Sauce, Parmesan, Truffle Oil

Dessert

Passionfruit Crème Brûlée

Flourless Chocolate Terrine
Raspberry Coulis, Fresh Raspberries

Bread Pudding
White Chocolate and Sundried Cherries, Raspberry Coulis, Whipped Cream

Cheers and Happy Valentine's Day