

ONE OCEAN

REMINGTON

Valentine's Day February 13-14, 2010

Five Course Dinner with Wine Flight

Course One

Braised Sweet Onion with Cornmeal Fried Oysters
Creamy Anson Mill Grits with Smoked Bacon and Herb Mascarpone
Tattinger "Prestige" Brut Rose', N/V, Champagne

Course Two

Hudson Valley Foie Gras Terrine Brushed with Muscadine Wine Gelee
Petite Red Ribbon Sorrel, Toasted Brioche Scented with Zest of Citrus
Schloss Vollrads Riesling Spatlese, 07, Rheingau, Germany

Course Three

Fresh Spun Passion Fruit and Verbena Sorbet
Citrus Consume Topped with Champagne Foam
Jean Louis Blancs de Blancs Brut, N/V, Champagne

Course Four

Pan Seared Niman Ranch Beef Tenderloin Medallions
Wild Mushroom Laced Pomme Dauphine, Olive Oil Poached Baby Leeks
Newton "Claret", 06, Meritage, Napa Valley, California
Or
Butter Braised Maine Lobster with Osetra Caviar
Black Truffle and Corn Pudding, Roasted Petite Fennel
Tomato and Lobster Roe Vinaigrette
Champalou Vouvray, 07, Loire Valley, France

Course Five

"A Relationship between Chocolate and Strawberries"
Chilled Bittersweet Chocolate Mousse layered with Creamy White Chocolate Ganache
Compressed Strawberries, topped with Strawberry Champagne Foam and
Shaved Milk Chocolate
Clos Du pavilion, 04, Loire Valley, France

Mignardises

Selection of Humane Certified Organic Miniature Sweets