

Deuxave

Valentine's Day 2012

To Begin

Salt Plank Hawaiian & Hearts*

Bigeye with Hearts of Palm
Celery Hearts & Romaine Hearts, Blood Orange & Espelette
Château des Tourtes, Bordeaux Blanc, FR, 2010

or

Roobios Tea Smoked Salmon with Caviar*

House Cured and Smoked Wild Salmon, Avocado, Siberian Caviar & 'Lovely' Blini
Louis Grenelle, Brut Rosé, Samur, Loire, FR, NV

or

Coeur a la Foie Gras Torchon*

Toasted Brioche, Persimmon & Pistachio Chutney,
Pomegranate Pepper Syrup, Hearts on Fire
Château de Bel Air, St. Croix du Mont, Bordeaux, FR, 2009

Second

"Honey Bunny"*

Pancetta Wrapped Roulade of Rabbit, Lentils, Honey Fused Choucroute Garnie, Rabbit Jus
Dom. Brunet, Pinot Noir, Limoux, Languedoc, FR, 2009

or

Braised Veal Ravioli*

Red Wine Braised, Shaved Pecorino, Ribbons of LaQuercia Prosciutto Americano
Falesco, Sangiovese, Umbria, IT, 2009

or

"Night Moves" Scituate Lobster with Gnocchi

Potato Gnocchi, Mushrooms, Green Grapes
Curried Walnuts & Pearl Onions, in a Citrus Fricassee
Lincourt, Chardonnay, Santa Barbara, CA, 2008

Entrée

Lamb Trio*

Colorado Lamb Rack En Persillade, Merguez Sausage,
Pave of Milk Braised Lamb Shoulder, Green Flagolets, Escarole
Fennel-Parsley Puree, Natural Jus
Chapoutier, Petite Ruche, Crozes-Hermitage, Rhone, FR, 2008

or

American Red Snapper*

Chick Pea Panisse, Ras Al Hanout Glazed Heirloom Carrots,
Meyer Lemon, Romesco Sauce
Southern Right, Sauvignon Blanc, Walker Bay, Cape of Good Hope, ZA, 2009

or

Rib Eye Love You*

Roasted Rib Eye, Braised Short Rib
Potato, Crispy Mushrooms, Baby Vegetables, Sauce Bordelaise
Uppercut, Cabernet Sauvignon, Napa, CA, 2009

Dessert

Expressions of Caramel

Butterscotch Panna Cotta, Baba Au Rhum Peanut Brittle with Fenugreek Glacé
Chapoutier, Grenache Noir, Banyuls, FR, 2007

or

A Chocolate Love Affair

White Chocolate Bombe, Dark Chocolate Torte, Shooter, Fondant
Tuile & Milk Chocolate Glacé
Banfi, Rosa Regale, Brachetto d'Acqui, Piedmont, IT, 2009

4 Courses \$99 Per Person

Paired with Wine \$69 Per Person

Executive Chef / Owner - Christopher Coombs | GM / Sommelier - Jason Irving | AGM / Beverage Director - Vincent Stipo
Proprietor - Brian Piccini | Pastry Chef - Olivier Maillard

*These items contain raw or undercooked meats, poultry, seafood, shellfish or eggs.

**Consuming these items may increase your risk of food borne illness.

Please alert you server to any and all possible food allergies.

20% Gratuity will be added to parties of 6 or more.