

L'Antibes

Valentine's Day 2010

First

Beet and Goat Cheese Salad, Shaved Fennel, Orange-Thyme Vinaigrette

Or

Parsnip and Walnut Soup

Second

Duck Ravioli Served in it's Consommé with Brunois of Root Vegetables

Or

Broccoli and Gruyère Fritter, Mushroom Ragoût, Turnip Cream

Third

Braised Beef Short Ribs, Celeriac and Potato Gratin, Black Truffle Oil, Shiitake Mushrooms

Or

Ponzu-Soy Soaked Chilean Sea Bass, Baby Bok Choy, Carrot-Ginger Pureé

Fourth

Chocolate Mousse, Caramelized Pear Sauce, Pear Chips

Or

Strawberry Cheesecake, Strawberry Compote, Chocolate Ganache

Seventy-Five Dollars

Executive Chef

Matthew Litzinger