

L'Escalier Valentine's Day Menu

Sunday, February 14, 2010

Second Seating
(Four-Course Menu)

First Course

ORGANIC GARDEN GREEN SALAD

Cherry Bomb Radishes, Mushrooms, Tomato "Croutons", Honey Peppercorn "Croquants", Olive Oil, Sherry Vinegar

HUDSON VALLEY FOIE GRAS TORCHON "BRÛLÉE"

Anise Cherry Purée, Salted Hazelnut Confit, Chevre, Caramelized Apple

BUTTER POACHED LOBSTER TAIL

Artichokes Barigoule, Roasted Garlic Pain Perdu, Sauce Coussin

Second Course

"BORSCHT SOUP"

A Contemporary Version

FRICASSÉE OF ESCARGOT

Carrot Purée, Bacon Jam, Bone Marrow Toast, Aerated Parsley

POACHED FARM FRESH DUCK EGG

Brioche, Osetra Caviar, Lemon, Chive, Crème Fraîche Espuma

Third Course

MUSCOVY DUCK BREAST

Duck Confit Tart, Caramelized Endive, Lady Apple, Compressed Squash, Walnuts, Spiced Duck Jus

DOVER SOLE ROULADES

Beluga Lentils, Tender Leeks, Pinot Noir Apple Gel, Caper Purée, Mustard Beurre Blanc

VEAL EN BLANQUETTE

Globe Carrots, Baby Turnips, Puffed Wild Rice, Orange Gel

NEW YORK STRIP

Spaghetti Squash, La Ratte Potatoes, Black Truffle Vinaigrette, Yuzu Foam

Dessert Course

CHOCOLATE TIMBALE (FOR TWO)

Guanaja Chocolate Mousse, Bittersweet Crème, Praline, Hazelnut Ice Cream

YUZU GATEAU

Yuzu Mousse, Green Tea Gelée, Raspberry Gel, Mandarin Foam, Nori Tuile, Lychee Sorbet

CHOCOLATE PEANUT BAR

Milk Chocolate Mousse, Peanut Croquant, Salted Caramel Ice Cream

DECONSTRUCTED CHEESECAKE

Graham Cracker Cake, Strawberry Ice Cream

\$165.00 per person. Price is subject to 20% service charge and 6.5% state sales tax.