

TRAXX

ST. VALENTINE'S DAY
14 FEBRUARY, 2012

AMUSE GEULE

Wild Mushroom Tartlette
with Caramelized Onions & Herbes de Provence

TO START

White Winter Root Vegetable Soup, Coriander Crème Fraiche



Roasted Tri Color Beets with Laura Chenel's Chevre, Hazelnuts, Tiny Greens & Lemon Oil



Waldorf Salad...Baby Frisee, Pt. Reyes Blue Cheese,
Spiced Walnuts & Apple Vinaigrette



Crab Salad with Bibb Lettuce, Avocado, Grapefruit & Herbs

SECOND COURSE

Venison Carpaccio with Horseradish-Mustard Aioli,
Arugula, Shaved Grana & Crispy Capers



Carlsbad Mussels Roasted in Spicy Tomato -Saffron Broth,
Sardinian CousCous & Grilled Sourdough



Crispy Parsnip Pancake with Smoked Salmon, Crème Fraiche and Chives

ENTRÉE

Fennel Risotto with Tiger Prawns,
Garlic, Chili & Mint



Pan Roasted Beef Tenderloin with Rosemary Gorgonzola Crust
Tarragon-Merlot Demi Glace



Crispy Skinned Half Chicken, Roasted Fingerling Potatoes,
Sautéed Greens & Dijon Mustard Sauce



Curried Quinoa Stew with Jerusalem Artichokes, Parsnips & Celery Root

DESSERT

Flourless Chocolate Torte with Mascarpone Crème Fraiche



Lavender Panna Cotta with Blackberry Coulis



Bavarian Root Beer Float with Tahitian Vanilla Gelato



A Selection of Artisan Crafted Sorbets

\$65 Per Person Exclusive of Tax & Gratuity