

BLUE FIN
VALENTINES DAY 2010

• APPETIZERS •

Wild Manila Clam Chowder 10

king crab, shrimp, cockles, potato gaufrette

Chilled Fishers Island Oysters 16

american caviar, icicle radish, preserved lemon

Kindai Blue Fin Toro 18

daikon, sesame oil, soy, shaved scallion fresh wasabi

• ENTREES •

Maple Bacon Wrapped Sea Scallops 29

*vanilla pearls, baby cilantro,
shiitake mushrooms, champagne*

Foie Gras Crusted Filet of Beef 36

*rosemary potato galette, rainbow swiss chard,
burgundy red wine*

Lemon Poached Maine Lobster 2lb. 40

rock shrimp, flageolets, jasmine rice, mandarin orange

• DESSERTS •

Red Velvet Dome 9

*cream cheese mousse, red velvet devil's food cake,
chocolate truffle gelato*

Ice Cream Bon Bons 9

To be shared

*white chocolate Kahlúa,
dark chocolate raspberry ripple,
hot chocolate dipping sauce*

Strawberry Pearls, Champagne Granita 9

strawberry compote, chocolate covered strawberries

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• COCKTAIL SPECIAL •

Love at First Sight \$14

*stoli vanil, chambord, cinnamon syrup, fresh blackberries,
chocolate shavings*

• WINE SPECIALS •

Rose Flight \$18

3 oz. tasting of each

*Llopart, Brut Rose Cava, Spain
Le Fraghe, Chiaretto, Bardolino, Veneto 2008
Branfi, Brachetto d'Acqui, Piedmont 2008*

• SOMMELIER CHAMPAGNE SELECTIONS •

*Veuve Clicquot Rose (375 ml) \$48
Pommery Brut NV \$78
Pierre Gimonnet 'Fleuron' Blanc de Blancs, Brut \$130
Pierre Jouet 'Fleur de Champagne,' Brut 1999 \$300*