

PRIMEHOUSE  
VALENTINE'S DAY 2010

∞ APPETIZERS ∞

**Kumamoto Oyster Tasting 17**

Caviar & Champagne, Meyer Lemon, Ponzu

**Lola Rosa & Butter Head Lettuces 9**

Blood Orange, Toasted Almond, Aged Manchego

**Gulf Shrimp Raviolis 12**

Enoki Mushroom, Edamame, 5 Spice Consommé

**Seared Hudson Valley Foie Gras 19**

Spiced Quince, Currants, Toasted Brioche

∞ ENTREES ∞

**Creek Stone Farm's 14 oz Sirloin 44**

Heirloom Carrot, Porcini Mushroom Polenta

**Butter Poached 2lb Lobster 49**

Braised Winter Vegetables, Black Truffle - Lobster Nage

**35 Day Rib Eye 20 oz 46**

Bacon Roasted "Boulangère" Potatoes

**Chateaubriand for Two 78**

Carved Table Side, Any 2 Sides

∞ DESSERTS ∞

**Raspberry Soufflé 12**

Chocolate Berry Ripple Ice Cream, Vanilla Custard

**Bon-Bons for Two 14**

Chocolate Kahlúa Ice Cream Truffles coated in White Chocolate

Red Velvet Ice Cream Truffles coated in Bittersweet Chocolate

Hot Chocolate Dipping Sauce

∞ VALENTINE'S DAY COCKTAIL ∞

**Love at First Sight**

Vanilla Vodka, Cinnamon  
Crème de Cacao, Fresh Blackberries  
\$12

**The Vamp**

Champagne, Grand Marnier 151, Apple Brandy  
\$14

∞ ROSÉ FLIGHT ∞

3 OZ OF EACH  
\$16

Gratien, Champagne NV  
Lucy, Pinot Noir, Santa Lucia Highlands 2008  
Banfi, Brachetto d'Acqui, Piedmont 2008

∞ CHAMPAGNE SUGGESTIONS ∞

Laurent Perrier, Brut L-P, Champagne (Half bottle) 40  
Iron Horse, Brut, Sonoma 2003 55  
Henriot, Champagne 1996 198  
Krug, Champagne, MV 250