



HOTEL

VALENTINE'S DAY 2010 THREE-COURSE MEAL

STARTERS

FRISÉE AUX LARDONS

POACHED EGG / BRIOCHE CROUTONS / HOUSE BACON

FROMAGE D'AFFINOIS

TRUFFLE HONEY / CROSTINI / MICRO TANGERINE LACE

LOCAL BORSCHT

GERMAN POTATO TART / CRÈME FRAÎCHE / CHIVES

MAINS

HOUSE SMOKED WILD BOAR TENDERLOIN

ENGLISH PEA RAGOÛT / POTATO DAUPHINE / HAM HOCK BROTH

HOUSE BACON WRAPPED MANO DE LEON SCALLOPS

SHAVED ASPARAGUS SALAD / BANYULS VINAIGRETTE /
TRUFFLED ASPARAGUS AND POTATO PURÉE

BRAISED MEYER BEEF CHEEK RAVIOLI

LA MILPA WILD SPINACH / BONE MARROW BORDELAISE /
STILTON FOAM / BREADCRUMBS

VEGETABLE NAPOLEON

CARAMELIZED ONION / PESTO / CHÈVRE

DESSERT

CHOCOLATE LAVA CAKE

BUTTERMILK CRÈME ANGLAISE

PEAR SORBET

HONEY / CHAMPAGNE GELÉE

THE PEARL HOTEL / 1410 ROSECRANS STREET / 619.226.6100 /

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