

Valentine's Day 2010



Fresh Shucked Malpeque Oysters, Arugula Walnut Pesto
5 for \$11 or 9 for \$20

Enjoy the Current Restaurant's Valentines Day features individually or select one item from each course to create a four course dinner for **\$57**

VEAL SWEETBREADS

Veal Sweetbreads poached Sous Vide - fried Crisp with Rosemary scented Polenta, Armagnac Peppercorn sauce and frazzled Chicory **\$10**

MUSHROOM AGNOLOTTI

Wild Mushroom and Caramelized Shallot stuffed house made Pasta with Sage Butter, Pecorino and essence of white Truffle **\$10**

SWEETHEART SALAD

Tangled Spring Greens with Lavender Vinaigrette, Fried Chevre de Bellay and Honey glazed Fig **\$10**

CIOPPINO

Fresh Mussels, Scallop, Prawns and Swordfish delicately poached in a Spicy Saffron Tomato Broth **\$10**

RACK OF WILD BOAR

Pan seared to Medium Rare with Brandy Apple Jus, Celery root Puree, Asparagus Spears, Honeycrisp Apple and Celery root salad **\$35**

LOBSTER

Live East Coast 1 ½ pound Butter poached Lobster, Tarragon Risotto, Balsamic glazed baby Beets and French Green Beans **\$35**

CHATEAU BRIAND (pour deux)

14oz Roast Sterling Silver Beef Tenderloin, Bouchard Aîné & Fils Beaujolais Demi-Glace, Château Potato and seasonal Vegetables **\$70**
(4 courses - **\$114 for 2**)

PLIABLE CHOCOLATE GANACHE

Candied Orange Zest, Earl Grey Ice Cream and crisp Vanilla Tuile **\$7**