Valentine's Day 2012

Sel de la Terre – Back Bay

TUESDAY, FEB. 14 FROM 5PM-11PM

$88 PER PERSON
VINTNERS PAIRING $40

Amuse Bouche
Fromage frais panna cotta, hazelnut sablé, double chocolate stout foam

First Course
Seared tuna with citrus fruits, cucumber, soy sauce beurre blanc*

Cream of mushroom soup with foie gras beignets*

Salad of warm, marinated leeks with Vermont chevré, fine herbs and truffle vinaigrette, bread crisps

Second Course
Seared scallop with white chocolate velouté, parsnip chips, pickled grapes*

Main Course
Cocoa-rubbed venison with red cabbage purée, roasted Brussels sprouts, baby carrots, bitter chocolate cake and cherry venison jus *

Atlantic halibut with shallot purée and wilted spinach, chanterelles, coddled egg, crispy shoe string potatoes, and sauce béarnaise *

Feuilles de brick parcels filled with ratatouille, battered and pureéd cauliflower, and capers

Assiette de fromage
Clothbound cheddar, sage derby, salted roasted nuts, fruits, honey and toasted baguette

Dessert
Red wine chocolate cupcake, prosecco-raspberry gelée, strawberry-passion fruit tart