



HAPPY VALENTINES DAY
TUESDAY, FEBRUARY 14, 2012

PRIX FIXE \$68 PER PERSON, VINTNER'S TASTING, ADD \$20

FIRST COURSE

Pan seared scallop, curried root vegetable soup, raisin chive oil

Mixed greens, shaved sunchoke, bosc pear, black currants,
honey-harissa vinaigrette

MAIN COURSE

Pork loin chop, apple bacon jam, roasted red fingerling potatoes, braised collard greens

Striped bass, red quinoa, braised endive, orange-saffron beurre blanc

Butternut squash agnolotti, wild mushrooms, pistachio gremolata

ASSIETTE DE FROMAGE

Aged gouda, robiola, truffle honey, nuts, dried fruit, baguette

DESSERT

Chocolate fondant cake with salted caramel and roasted banana ice cream

Roasted pineapple and passion fruit charlotte, vanilla macaroon

SEL DE LA TERRE NATICK
508-650-1800
WWW.SELDELATERRE.COM