

# *Pierpont's Valentine's Menu 2012*

\$65 per person plus tax and gratuity

## *Shared Appetizer Trio*

OYSTERS ROCKEFELLER BREAD PUDDING - Pernod cream  
BEEF CARPACCIO A LA MODENA - Thin slices of chilled rare sirloin, crostini, spinach, Parmigiano, red onion, aged balsamic and white truffle oil  
DUCK CONFIT STUFFED MUSHROOMS - port salut and port reduction

## *Choice of Soup or Salad*

WESTPORT WEDGE - Iceberg lettuce, creamy lemon-parmesan dressing, grape tomatoes, apple wood smoked bacon, and chives  
WALNUT & PEAR - mixed salad greens, balsamic vinaigrette, Maytag blue cheese, red onion, poached pear, candied walnuts, and balsamic/fig reduction  
BLUE CRAB & CORN BISQUE - red bell pepper, chives, and parsley oil

## *Choice of Entrée*

ANCHO CHILI & COFFEE RUBBED KANSAS CITY STRIP - grilled 14 ounce cut, Grand Marnier butter, roasted garlic whipped potatoes, and asparagus  
FILET MIGNON OSCAR - grilled 6 ounce beef tenderloin filet, blue crabmeat, smoked tomato béarnaise, roasted garlic whipped potatoes, and asparagus  
FILET MIGNON - grilled 9 ounce cut, roasted garlic whipped potatoes, and asparagus  
PORK OSSO BUCO - braised pork shank, sweet potato & apple hash, and sherry reduction  
MAPLE GLAZED MAGRET DUCK BREAST - bourbon sweet potatoes, candied walnuts, and wilted arugula  
BUTTER POACHED MAINE LOBSTER TAIL - cauliflower and apple wood smoked bacon risotto  
PAN ROASTED TASMANIAN KING SALMON - tomato & basil beurre blanc, Brussels sprouts, great northern beans, and Yukon gold potatoes  
EGGPLANT INVOLTINI - grilled eggplant, toasted farro, Niçoise olives, roasted red peppers, forest mushrooms, creamy goat cheese, and tomato & basil beurre blanc

## *Shared Dessert*

CHOCOLATE MOUSSE - Cognac braised cherries and almond tuille  
BLUEBERRY CRUMBLE - Bourbon whipped cream