



THE LOEB  
**BOATHOUSE**  
CENTRAL PARK

**VALENTINES DAY 2012**

Tuesday, February 14, 2012 - 5:30 pm to 9:30 pm  
Call 212.517.2233 for Reservations

*\$110 per person  
not including beverages, tax and gratuity*

**FIRST COURSE**  
(Choice of One)

**Oysters, Osetra Caviar**  
3 East Coast, 3 West Coast

**Cara Cara Orange, Pomelo, Winter Greens**  
Endive, Castle Franco, Red Watercress, Citrus Dressing

**Burrata, Poached Pears, Roasted Beets**  
Endive, Red Watercress, Champagne Dressing

**Maine Lobster, Black Truffle**  
Poached Lobster, Winter Truffle, Baby Greens, Truffle Vinaigrette

**Boathouse Jumbo Lump Crab Cake**  
Celery Root Salad, Caper Remoulade Sauce

**Seared Foie Gras**  
Pineapple Compote, Roasted Pistachios, Ice Wine

**Short Rib Raviolis**  
Root Vegetables, Wild Mushroom Ragu

**Hudson Valley Poached Duck Egg**  
Creamy Soft Polenta, Truffle Broth

**SECOND COURSE**  
(Choice of One)

**Poached Maine Lobster, Panama Bay Shrimp and New Zealand Mussels**  
Chef's Vegetables, Drawn Butter

**Nantucket Bay Scallops**  
Organic Acquerello Risotto, Black Truffle

**Sautéed Dover Sole**  
Haricot Vert, Parsley Potatoes, Grain Mustard Sauce

**Loin of Veal with Sweetbreads**  
Pumpkin Spaetzle, Pearl Onions, Madeira Sauce

**Prime Aged Sirloin Steak**  
Savoyard Potatoes, Au Poivre Sauce

## **SPECIALTIES FOR TWO**

### **CITRUS, HERB ROASTED, MADI SNAPPER**

Winter Root Vegetable, Wild Mushroom, Truffle Vinaigrette

### **LONG ISLAND FARM HOUSE DUCK**

Wild Rice, Pine Nuts, Cara Cara Orange Compote, Grand Marnier Sauce

### **CHATEAUBRIAND**

Potato Gratin, Béarnaise Sauce

## **Desserts**

(Choice of One)

### **Profiteroles**

Chocolate Sauce and Whipped Cream

### **Hazelnut Chocolate Mousse**

Caramelized Hazelnut and Anglaise

### **Citrus Crème Brulee**

Chocolate Chewy Cookie

### **Chocolate Truffle Cake**

Mixed Berries and Whipped Cream

### **Red Velvet Cake**

Cream Cheese Filling and Lemon Blackberry Compote