

Valentine's Day Menu 2010

Restaurant Jezebel

Starters

Vegetable Asian spring rolls with a sweet chili sauce

9.95

Salad of Brasilian hearts of palm, heirloom tomatoes, and truffled goat cheese

13.95

Fresh Peekie toe crab cake with roasted garlic and sweet red pepper cream

15.95

Roasted PEI mussels in a fairly mild green Thai curry

16.95

Lobster bisque with Maine diver sea scallops and white truffle oil

19.95

Seared foie gras with a sweet Thai chili glaze

24.95

Main courses

Char grilled Delmonico (eye of ribeye) steak with a tomatillo demi & blue cheese

39.95

Roasted Hawaiian sea bass with Maine lobster and mango - fresh curry leaf sauce

36.95

Dark El Rey chocolate and dried spice crusted Atlantic salmon, with garlic and caper infused olive oil

29.95

Roasted Moulard duck breast with a truffled raspberry coulis

37.95

Roasted whole 1 & ½ pound Maine lobster (shelled completely) with a spicy Red Thai curry

45.95 (served in a coconut)

Slow braised Colorado lamb shank with and pomegranate - tamarind glaze

35.95

Roasted ½ chicken stuffed with brie cheese & walnuts

with whole vanilla bean - sherry vinegar gastrique

26.95

Mildly spicy Jamaican Jerked Eggplant with green mango chutney and pistachios

25.95

Mixed grill of Prime filet mignon & Montana elk with sauce au Poivre and seasonal berry salsa

41.95

Chef/owner: Parind Vora

Executive Sous chef: Andrew Stiver