

# Inside Park

at St. Bart's

## Valentines Day 2012

\$65 per person

### First Course Lover's Amuse Trio

#### Second Course choice of

##### **Sunchoke and Hazelnut Veloute**

**Marinated Foie Gras Terrine**  
huckleberries and parsnip bread

**Green Salad Bouquet**  
roasted Anjou pear, toasted almonds  
and goat cheese brulee

**Long Island Fluke Carpaccio**  
winter citrus and lobster mousseline

#### Third Course choice of

**Lamb Duet**  
herb roasted rack and crispy shoulder confit  
stewed eggplant and tomato jam

**Wild Salmon en Papillote**  
ginger scented perfume,  
steamed bok choy and scallion

**Wild Mushroom Risotto**  
madeira poached truffles, chanterelle and porcini

**Abbey Ale Marinated Grass Fed Steak**  
duck fat fries and glazed cippolini onion

#### Fourth Course choice of

**Strawberries and Champagne**  
Fresh strawberry compote and whipped champagne

**Chocolate and Hazelnut**  
dark chocolate and crispy feuilleté pave  
with toasted hazelnut gelato

**Passionfruit and Coconut**  
pineapple and passionfruit canoli,  
coconut and tropical fruit consommé

**Great American Farmstead Cheese Board**  
trio of artisanal cheeses with dried fruits and housemade preserves

Music By:  
Carte Blanche

Executive Chef: Matthew Weingarten  
Chef de Cuisine: Kevin McGhee  
18% service charge will be added to parties of 6 or more  
This is a non-smoking restaurant