

LEATHERBY'S CAFE ROUGE

Ralph Leatherby shared his love of big band music with everyone. He instilled in his family and friends the conviction that art and music are essential to a life well lived.

Ralph's family hopes that his enthusiasm and love of life will continue to inspire all who visit the Orange County Performing Arts Center and Leatherby's Cafe Rouge.

Valentines Day Prix Fixe February 14, 2010

First

"Crudo Quartetto"

Fresh seafood four different ways

Foie Gras Torchon

warm pear tarte tatin, cinnamon pear puree, saba

Butternut Squash Soup

applewood smoked bacon, caramelized onion, sage

Second

House Made Agnolotti

black truffles, parmesan sauce, asparagus

Slow Cooked Hamachi

warm ginger consommé, scallion, radish and turnip, shitake mushroom

Seared Diver Scallop

Madras curry, cauliflower veloute, capers, raisins, tri-color cauliflower

Main

Australian Sea Bass

Marcona almond romesco, fingerling potato, slow cooked leeks

Beef Duo

beef tenderloin and beef short rib, olive oil potato gratin, oyster mushroom, cipollini onion, red wine sauce

Lamb Ribeye

roasted vegetable timbale, goat cheese polenta with herb crust, lamb jus

Dessert

Valentines Day Dessert for Two

Patina Pastries Special Dessert

Chocolate Symphony

Opera cake, fourless chocolate cake and crunch bar

Raviolis of Fruits "Rouge"

crispy ravioli filled with strawberry and raspberry, spiced pineapple coulis, vanilla ice cream

3 courses 68

4 courses 75

Executive Chef. Ross Pangilinan
General Manager. Jason Tonelli
Chef/Founder. Joachim Splichal