

Valentine's Day at Pinot Provence

February 14, 2010

We begin serving at 5pm

First course selection

Four oysters on the half shell garnished with mignonette

Shaved prosciutto, burrata cheese, baby arugula, pickled wild mushrooms

Baby frisée, farmers market greens, Laura Chenel goat cheese, pomelo grapefruit, citrus vinaigrette, toasted pine nuts

Baby pearl endive, watercress, Asian pears, grapes, le Blanc walnut vinaigrette, Roquefort, candied pecans, balsamic gastrique

Second course selection

Hamachi crû, trio of citrus

Pan-roasted day boat scallops, celery root purée, roasted Brussel sprouts, lardon, caramelized pearl onions

Crispy pork belly, roasted butternut squash, cranberry compote, banyul's gastrique

Hudson Valley foie gras torchon, kumquat, golden raisin preserve, toasted butter brioche (\$8 additional)

Main course selection

Cast iron seared filet mignon, pommes aligot, roasted broccolini, cipollini onions, green peppercorn jus

Pan-roasted maple leaf duck breast De Rouen, parsnip purée, baby turnips, brown butter roasted bing cherries, sauce aigre doux

Braised veal cheeks, Parmesan polenta, sugar snap peas, roasted Mitake mushrooms, braising jus

Pan-roasted true cod, mascarpone gnocchi, tomato confit, sauce meunière

Dessert

Strawberry rhubarb tart, crème fraîche quenelle, hibiscus jus

Milk chocolate mousse, passion fruit crémeux, coconut dacquoise, strawberry jus

3-course menu \$65 / 4-course menu \$75

Tax and gratuity additional



Westin South Coast Plaza, 686 Anton Blvd, Costa Mesa

Reservations 714 444 5900 www.patinagroup.com

Our prix fixe is also available on Saturday, February 13.