



**Aphrodite Menu**  
Valentine's Day 2010  
\$55 Prix-Fixe Menu

**Starters**

*Choose one:*

**4 Fanny Bay Oysters**

cucumber mignonette, cracked Tellicherry peppercorns, champagne  
additional oysters available for \$3 per

**Organic Roasted Beet Salad**

candied pecans, watercress, cara cara oranges, Laura Chenel goat cheese,  
quail eggs, Meyer lemon vinaigrette

**Wild Mushroom Raviolis**

fresh black truffles, baby spinach, maitake mushrooms, spring onion vinaigrette

**Brandt Beef Tartar**

poached organic brown egg, frisée salad, house-made whole grain mustard, fresh dill

**Entrees**

*Choose one:*

**Spicy Marinated Tofu**

quinoa and cucumbers, extra virgin olive oil roasted baby carrots,  
broccolini, Maldon sea salt

**Crispy Striped Bass**

braised leeks, peppers and fennel with lemongrass broth, cilantro and basil salad

**Smoked Bacon Wrapped Guinea Hen**

honey and cognac roasted pear, confit leg, beluga lentils,  
caramelized cipollini onions and red wine sauce

**Brandt Beef Petite Filet**

green garlic mashed potatoes, grilled asparagus, blood orange hollandaise

*OR choose an Entrée for two to share:*

**Whole Roasted Coriander Crusted Chicken**

roasted fingerling potatoes,  
grilled red onions, rosemary laced polenta

**Whole Stuffed Arctic Char**

dungeness crab stuffed Arctic Char, bacon and peas in cream sauce with trofie pasta

**Desserts**

*Choose one:*

**Molten Valrhona Chocolate Soufflé**

fresh berries, house-made rocky road ice cream

**Chambord and Meyer Lemon Crème Brulée**

confit tangerines, lemon balm

**Strawberry and Brownie Parfait**

winter spiced candied nuts, chocolate brownie and fresh strawberries  
layered between honey laced whipped cream