

**L'AUBERGE RESTAURANT**  
ON OAK CREEK

**FEBRUARY 14, 2012**

**FIRST**

**LOBSTER BISQUE**

Tarragon and Shrimp Profiteroles

**SMOKED STURGEON**

Pickled Ramps, Shaved Radish, Mache  
Sake Cured Char Roe

**CHAMPAGNE POACHED OYSTERS**

Bacon, Leeks, Aerated Salsify

**PARTRIDGE & FOIE GRAS**

Blis Bourbon Barrel Syrup, Pearl Onions  
Roquefort, Milled Corn

**SECOND**

**PICKLED BEET SALAD**

Grilled Chiabatta, Seared Halloumi,  
Tomato, Arugula, Caperberry  
Seville Orange Vinaigrette

**TAYLOR BAY SCALLOPS**

Uni Sabayon, Tobiko, Seaweed Salad

**PORK BELLY**

Chive Crepes, Apple Sauce, Crispy Guanciale

**THIRD**

**GRILLED PRIME BEEF TENDERLOIN**

Marrow and Truffle Emulsion  
Fennel Puree, Parisian Carrots

**BLACK COD**

Patatas Bravas, Eggplant, Paprika

**DUCK BREAST**

Juniper Dumplings, Apple, Rhubarb

**FOURTH**

**NUTELLA CUSTARD**

Dark Hazelnut Brittle, Caramel Cream

**FROZEN STRAWBERRY MOUSSE SOUFFLÉ**

White Chocolate Mascarpone Cream, Vanilla Ribbons

**FROMAGE BLANC CHEESECAKE**

Lemon, Lavender, Graham Cracker



*David Schmitt*