

NIOS Valentine's Day 2012

Choose one from each scene \$95 [wine pairings \$35]

Act One: Appetizer

cream of porcini king oyster mushrooms, truffle robiola, mushroom soil and cocoa powder

[cava]

wagyu beef carpaccio parmesan chips, dark chocolate truffle vinaigrette, mache, long pepper

[sparkling pinot noir]

butter poached lobster vanilla-sweet potato, pickled white asparagus, yuzu-truffle fondue

[demi-sec]

Act Two: Entrée

truffle crusted scallops white chocolate saffron, royal trumpets, parsnip puree, coconut

[prosecco]

short ribs truffle yukon mash, sautéed winter greens, smoked white chocolate-fontina glaze

[sparkling shiraz]

risotto wild mushrooms, parmesan, mascarpone, chocolate truffle saba

[blanc de noir]

Act Three: Dessert

chocolate mousse cake truffle coffee sauce, caramelized banana

[rosé brachetto d'acqui]

n.y. cheese cake white chocolate truffle crème anglaise, berries

[lambic]

heart beets beet marshmallow, white chocolate-truffle mousse, red velvet, hazelnuts

[rosé brachetto d'acqui]