

Global Palate's Aphrodisiac Menu:
Wednesday, February 8-Tuesday, February 14, 2012
Three course prix fixe \$54

Starters

Asparagus Soup drizzled with **truffle** oil

Seared Scallops with **Ginger Aioli** & **Wasabi tobiko**

Asian Salad of **radish, carrot, bitter greens** & **herbs** with **soy-sesame vinaigrette** & fried wonton crisps

Double Liver Terrine(Duck & chicken livers) served with crostini, pickled **beet** & a duo of **mustards- Champagne** & **Herbed lemon** whole-grain

A half dozen Maryland **oysters** on the half shell with **red wine- shallot** mignonette



Entrees

Grilled Local ½ Mallard Duck with **celery root** puree, **blood orange-elderflower** gastrique and sautéed **asparagus**

Crispy **Garlic-Ginger** Snapper served whole and smothered in ponzu sauce with **coconut black rice** and **kim chi**

Grilled **Hanger Steak** served with **roasted garlic cream sauce**, sautéed **broccoli rabe** & **truffle mashed potatoes**

Asparagus & **Manchengo** Strudel with caramelized **shallot** sauce & warm **Meyer lemon arugula** salad



Desserts

Red Velvet Cupcake with cream cheese icing, **raspberries** & bittersweet **chocolate** ganache

Triple Chocolate Teaser: a pair of **white & dark chocolate** dipped **strawberries** and house-made **Grand Torres** & milk **chocolate** truffle

Mango Cheesecake with an **almond cookie crust** & **raspberry coulis**

Orange Sherbet & **Dark Chocolate truffle** ice cream drizzled with 18 year aged **Balsamic** with a **Brandy** Snap

~All ingredients in red are said to have aphrodisiac properties...