

# *Blackbird*

*Dining Establishment  
Valentine's Day 2010*

## *Course One*

- *Panko crusted oysters, plum sauce, soy glaze  
(with tempura shrimp - \$5)*
- *Frisee salad, tomato, shallot, goat cheese, fresh herbs,  
smoked bacon dressing  
(with duck confit - \$5)*
  - *Lobster Bisque, brown butter cream  
(with chunks of Maine lobster - \$6)*
- *Crispy seafood wontons, vegetable fried rice, miso sauce  
(with thai chicken spring roll - \$4)*
  - *Romaine salad, creamy lemon parmesan dressing  
(with seared free range chicken - \$4)*

## *Course Two*

- *Pan roasted tenderloin of beef, goat cheese and caramelized shallot  
pomme puree, merlot sauce  
(with chanterelle mushrooms - \$4)*
- *Seared Atlantic Salmon, saffron couscous, provencal sauce  
(with Prince Edward Island mussels - \$4)*
- *Braised volcano lamb shank, parmesan and pancetta risotto,  
natural lamb jus  
(with seared foie gras - \$7)*
- *Handmade potato gnocchi, fresh mozzarella and parmesan,  
tomato basil sauce  
(with jumbo lump crab - \$6)*
- *Diver sea scallops, olive fregola sarda, vermouth sauce  
(with caviar - \$7)*

## *Course Three*

- *Pears poached in red wine, ginger Sabayon, lace cookies*
- *Chocolate and passion fruit mousse cake, white chocolate chantilly cream*
  - *Lemon curd baby cakes, vanilla syrup, lemon cream*

