

# Maison Akira

## Valentine's Day Menu 2012

Tuesday, February 14, 2012

First seating	6:00pm - 6:45pm	\$100.00 food only per person or
Second Seating	7:45pm - 8:30pm	\$140.00 per person w/ wine & champagne
Third Seating	9:30pm -10:30pm (Last Order)	<i>(price does not include tax or gratuity)</i>

Vegetarian Menu Available and Children's Menu Available (10 years and under)

### Amuse Bouche

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First Course

Choice of one:

Dashi Poached Mexican Shrimps with Mentaiko and American Caviar

Or

Grilled Duck Foie Gras in a Port Wine Truffle Sauce Topped with Angel Hair Potato

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Second Course

Celery Root Soup with White Truffle Scented Croutons

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Third Course

Choice of one:

Grilled Miso Marinated Chilean Sea Bass with Shiitake Takikomi Rice

And Shrimp Shinjo

Or

Maple Leaf Duck Breast in a Calvados Sauce with Braised Savoy Cabbage and King

Oyster Mushroom with Roasted Creamy Potato

Or

Snake River Farm "Kobe" New York Steak in a Cabernet Sauvignon Sauce with Potato

Mousseline and Early Spring Vegetables (add \$15.00)

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Plate of Valentine's Dessert for Two

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Coffee or Tea

No corkage will be allowed during Valentine's Day Weekend Saturday 2/1 through Tuesday 2/14