

# Maison Akira

## Valentine's Day Weekend Menu 2012

Saturday February 11<sup>th</sup> – Monday, February 13<sup>th</sup>, 2012

*(This will be the only menu available for these three days)*

\$60 food only per person      \$100 per person w/ wine & champagne

(Price does not include tax or gratuity)

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 American Caviar

Or

King Crab Ravioli with Kabocha Ginger Coulis

Or

Asian Green Salad with Fuji Apple, Chasoba and Caramelized Hazelnut

Or

White Corn Soup with Seared Scallop

Or

Grilled Duck Foie Gras in a Port Wine Truffle Sauce Topped  
With Angel Hair Potato (Add \$10)

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Entree:

Grilled Miso Marinated Chilean Sea Bass with Shiitake Takikomi Rice  
And Shrimp Shinjo

Or

Sautéed Jumbo Scallop in a Lobster Jus Emulsion with Basil Zucchini Flan

O

Maple Leaf Duck Breast in an Aigre-Doux Sauce with Braised Belgium Endive  
And King Oyster Mushroom Sympatic

Or

24-day-Aged Angus Beef Rib-Eye Steak in a Marchand de Vin Sauce  
With Gratin of Potato and Légumes de Saison

Or

Snake River Farm "Kobe" New York Steak in a Cabernet Sauvignon Sauce with Potato  
Mousseline and Early Spring Vegetables (Add \$15)

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Plate of Valentine's Dessert for Two