



At the Castle on the Hudson

*Valentine's Aphrodisiac
Taittinger Champagne Dinner*

Friday, February 12

Six course Menu

6:30 Seating \$135.00 (All Inclusive)

Amuse Bouche

*Kuomoto Oyster with Cauliflower Panna Cotta and
American Hackleback Caviar*

First Course

*Sea Scallop Carpaccio
Butternut Squash Mousse, Apple Cress Salad
Taittinger Brut LaFranciase*

Second Course

*Poached Lobster
Citrus, Fennel Risotto
Taittinger Prelude*

Third Course

*Veal Cheeks
Braised with Orange and Serrano Chili,
Roasted Golden Beets and Blood Orange
Taittinger Nocturne*

Main Course

*Roast Loin of Lamb
Endive, Potato Dauphinoise, Kumquat Marmalade, Lamb Jus
Taittinger Cuvee Prestige Rose*

Dessert

*Strawberry Panna Cotta
White Chocolate Froth, Sweet Strawberry Marmalade*

