

valentine's day menu

Tuesday, February 14, 2012, \$45 per person
price does not include beverages, tax, or gratuity

Amuse Bouche

from the cress kitchen using seasonal local ingredients

First (Please Choose One)

VO-LASALLE STRAWBERRY & CABRALES BLUE CHEESE PUDDING

fried local heirloom green tomato, basil cream

"BARBECUED" CAVENDISH FARMS QUAIL

low and slow Tomazin Farms greens, parsnip puree

LOBSTER AND CRAB BISQUE

andouille biscuit, parsley oil

Second (Please Choose One)

INDIAN SPICED TENDERLON OF CERVENA VENISON

mole poblano, seasonal root vegetable gratin

HERB-CRUSTED FRESH LOCAL FISH OF THE DAY

exotic mushroom and thyme grits, local citrus beurre blanc

BUTTERNUT AND CHESTNUT WELLINGTON

heirloom grains salad, blackberry and blue cheese mornay

SLOW BRAISED BISON SHORT RIBS

roasted garlic yukon mashed potatoes, rosemary au jus

Third (Please Choose One)

DARK CHOCOLATE & GRAND MARNIER MOLTEN CAKE

chocolate curls, orange crème anglaise

ARTISANAL CHEESE COMPOSITION FOR TWO

accoutrements

SIGNATURE CRÈME BRÛLÉE

fresh and local berries

C r e s s, 103 West Indiana Avenue, DeLand, FL 32720

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