

Valentine Celebration

Citrus Cured Halibut
Yuzu, Watermelon Radish and Shiso

~ ~ ~

Warm Kumamoto Oysters
Celery Root, Baby Spinach and Osetra Caviar

~ ~ ~

Foie Gras au Torchon
Kumquats, Fennel and Candied Ginger

~ ~ ~

Guinea Hen
Puy Lentils, Butternut Squash and Leeks

~ ~ ~

Dover Sole
Maine Lobster, Basmati Rice and Bok Choy

~ ~ ~

Dry Aged Ribeye of Beef
Sunchokes, Yellowfoot Chanterelles and Perigord Truffles

~ ~ ~

Araguani Chocolate
Hazelnut, Passion Fruit and Lemon Verbena

\$155 per person including service charge
Menu Subject to Change

Sunday, February 14, 2010

Chef, Jeffrey Thompson

Wheatleigh

Lenox, MA 01240 413-637-0610