

Gilt

Valentines Day 2012

Amuse Bouche

First Course

*Nantucket Bay Scallops
Satsuma, Anise Hyssop, Sheep's Milk Yogurt*

Second Course

*Foie Gras
Quince, Buttermilk, Black Walnut*

Third Course

*Turbot
Celtuce, Oyster, Meyer Lemon, Black Truffle*

Fourth Course

*"Blanquette de Veau"
Beet Root, Caraway, Chard, Toasted Grains*

Dessert

*Valrhona Chocolate Mousse Cake
Strawberry Ice Cream*

\$185.00 per person

OF THE NEW YORK PALACE HOTEL