



Valentine's Day 2012

First Course

Menage a Trois of Oysters

-or-

Seared Sea Scallops with Forest Mushroom Cream and Truffle Pearls

-or-

Roasted Artichoke and Brussels Sprouts with Winter Black Truffle



Second Course

Grilled Endive with Humboldt Fog Cheese and Kalamansi Gelee

-or-

Maine Lobster with Winter Corn and Vanilla Bean Gratin

-or-

House made Ricotta and Tomato Tortellini with Basil



Third Course

Roasted Cornish Hen with Truffle Puree

-or-

Maple Leaf Duck Breast with Kumquat Preserve

-or-

Quinoa with Braised Turnip and Rutabaga



Fourth Course

NY Steak with Roasted Rutabaga

(For Two)

-or-

Colorado Lamb with Chorizo Bean Casole

-or-

Winter Truffle Potato Lasagna



Desserts

TCHO Chocolate Dessert for Two

Noé Hot Chocolate with Housemade Marshmallow, Dark Chocolate Pudding with Pistachio Brittle, Chocolate Marcaron

-or-

Classic Pear and Cranberry Strudel with Mascarpone Ice Cream

♥ \$75 per person ♥

excludes beverages, tax and gratuity
20% gratuity will be added to parties 6 or more

For reservations call 213-356-4100

Noé Restaurant and Bar at Omni Los Angeles Hotel, 251 South Olive Street, Los Angeles, CA 90012