

February 13<sup>th</sup>-14<sup>th</sup>  
"AYZA Midtown Valentine's Day"  
Dinner Menu \$74 Per Person

Champagne & Fresh Berries

**1st COURSE**

Carrot- Leek Soup

Hot Artichoke Hearts w/ Aged cheddar & ripe tomatoes

Goat Cheese Brûlée w/ Mixed field greens, toasted walnuts, marinated beets  
and truffle walnut sherry vinaigrette

Baby Rocket Arugula w/ Juicy green apple, walnuts, sweet dates, manchego cheese  
and honey balsamic vinaigrette

**2nd COURSE**

Pasta Radiatore w/ Basil, marinara and fresh mozzarella

Medallions of Filet Mignon w/ Pommes gratin, arugula and frisée with port reduction (5 oz)

Pan Roasted Wild Striped Bass w/ Parsnip pommes purée, melted leeks, sautéed baby carrots,  
roasted lemon and chive oil

Brochette Marinated Chicken w/ Roasted bell peppers, mushrooms and beets with rice

**3rd COURSE**

( Desserts Accompanied by a Glass of Monbazillac Château Belingard – France - 2006 )

Twenty Layer Crepes Cake

Assorted Chocolate Truffles by Jacques Torres

Dark Chocolate Cake

Silky Chocolate Mousse



Executive Chef James Sta. Maria  
Sommelier Eric Delcros