



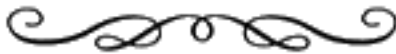
La Residence

\$49 PER PERSON
3 COURSE MENU
NON INCLUSIVE OF
TAX, GRATUITY, BEVERAGES
AVAILABLE AT
5-6PM, 8:30 ON.

FEBRUARY 14, 2012

Baby Arugula Salad

SHAVED MELON, CILANTRO, COCONUT, PUMPKIN SEEDS, CURRY DRESSING



Seared Yellow Fin Tuna

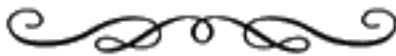
FREGOLA PASTA WITH FAVA BEANS & RADICCHIO, HEDGE HOG MUSHROOMS,
SMOKED CAVIAR, SWEET CORN CRÈME

Risotto

BUTTERNUT SQUASH, CHESTNUTS, SPINACH, SHIMEJI MUSHROOMS,
PARSNIP CREAM, ASIAGO CHEESE, TRUFFLE OIL

Ashley Farm Chicken Breast

ROASTED GARLIC MASHED POTATOES,
SAVOY WITH BABY TURNIPS & CIPPOLINI ONIONS,
BLACK TRUMPET MUSHROOMS, SMOKED OIL, PEPPERCORN VELOUTÉ



La Residence House Dessert For Two

* NO SUBSTITUTIONS

MENU AVAILABLE 5-6:15PM AND 8:30 PM ONLY
THIS THREE COURSE MENU IS PRICED AT \$49 PER PERSON
EXCLUSIVE OF TAX TIP AND BEVERAGES.

YOU MAY PREORDER A FLOWER ARRANGEMENT FOR \$10
WHICH INCLUDES THE VASE, ONE RED ROSE AND EXTRA FLOWERS