



PIP'S AT THE COPPER BEECH INN
VALENTINE'S DAY 2012

AMUSE

oyster with caviar crème and gougere with truffled mornay

FIRST

CHOICE OF :

raw hamachi, sherry-mustard vin, pecans, asian pear

arugula salad, macoun apple, marcona almonds, cheddar

bibb lettuce, buttermilk dressing, feta cheese, fines herbs, sesame seeds

SECOND

CHOICE OF:

lobster-oyster chowder, espellete cracker, dill

warm beets-turnips-sunchoke, celery root puree, hazelnuts

gnocchi, mushrooms, chorizo, parmesan

foie gras torchon, quince cider, salt and pepper brioche, pistachio (supplement \$10)

ENTREE

CHOICE OF :

prime ny strip, potato croquette, spinach, sauce perigordine

striped bass, yukon gold potato puree, melted leeks, black truffles

lobster, butter poached, root vegetables, smoked vanilla bean nage

“fried chicken”, pommes aligot, carrots, cipolini onions

FOURTH

CHOICE OF :

chocolate semi-fredo, nutella, rye, toasted baguette, ricotta gelato

roasted banana mousse, passion fruit, clove, black sugar, toasted marshmallow ice cream

warm carrot cake, spiced pineapple, rum raisins, frozen yogurt

PRIX FIXE 4-COURSES \$85

Reserve a Table