



St. Valentine's 2012

sixty dollars per person
plus tax and gratuity

menu items
subject to change

*Thank you for choosing
Five restaurant
to celebrate
this special occasion.*



champagne toast for two

begin – small tastes plate for two

warm zingerman's creamery detroit street brick, olive oil crisps
prosciutto – wild mushroom flatbread pizza
crisp terrine of braised beef shank, roasted garlic aioli
orange – cumin lump crab salad, spiced tomato ice

intermezzo

lavender – honey sorbetto, black tea syrup

entrée (choose one of the following for each)

pan roasted free range half chicken

butter poached & sautéed airline breast,
confit leg meat spring roll, roasted root vegetable "risotto",
raw tomato – olive oil emulsion

citrus – basil salt crusted sea scallops*

fresh herb – potato roesti, wilted spinach, chèvre,
toasted hazelnuts, oven – dried tomatoes,
brown butter vinaigrette

herb butter sautéed michigan lakes whitefish

asparagus, shiitake mushrooms, oven – dried roma tomatoes,
white cheddar & chive risotto

cast iron grilled marinated 24oz bone in ribeye*

*designed for both to share and comes with
matching plates of sides below:*

wild mushroom – truffle risotto, grilled boursin – asparagus crepe,
braised shallots, roasted garlic herb butter,
bourbon infused natural jus

make it a surf & turf for two

tarragon butter poached lobster tails – add fifteen each

black pearl premium pork tasting*

apple infused pork tenderloin medallions,
lightly smoked crispy pork belly,
panko crusted terrine of braised pork shank,
sundried fruit – onion chutney, bourbon butter pan sauce

tofu – scallion "sushi" roll

richly marinated – crisp brick dough wrapped, green tea sticky
rice, stir – fried baby bok choy – napa cabbage, sweet soy glaze

seafood pasta

shrimp, scallops, mussels, fettuccini, artichokes,
white wine pesto cream, sun – dried tomato

finish – sweet tastes plate for two

a selection of pastries and small bites designed by
our executive pastry chef