

## Myron's Place Valentine Menu 2009

### *CHOICE OF HOT APPETIZER:*

#### **Three Oysters**

Fresh Oyster with Fruit Salsa and Sinamak Sorbet

Creamy Oyster with Caviar

Oyster Melanio with Bacon and Emmental Cheese, served Medium Rare

or

#### **Lasagna of Braised Oxtail**

with Dried Fruits and Herb Roasted Potatoes

### *SALAD*

#### **Fresh French Camembert wrapped in Filo Pastry and Baby Arugula**

sprinkled with Toasted Pumpkin Seeds

and drizzled with Wild Honey and Cranberry Relish

### *SORBET*

#### **Bubbly Calamansi-Lemon Sorbet**

### *CHOICE OF MAIN COURSE*

#### **Roast Prime US Certified Angus Rib Eye of Beef**

Gratin Dauphinois

Choice of Shiraz-Cabernet Shallot Jus, Bearnaise or Chimichurri Sauces

or

#### **Grilled US Black Cod and Pan-Seared US Sea Scallops**

on Scallion Potato Puree with Horseradish-Soy Reduction

### *DESSERT*

#### **Monique's Dessert Trio**

Warm Figs with Port and Almonds on Mantecado Ice Cream

Strawberry and White Chocolate Mille Feuille

Demitasse of Dark Chocolate with Peanut Butter and Frangelico

### *COFFEE OR TEA*

**P 2,400.00+ per person**

Menu price is VAT-inclusive, 10% Service Charge shall be added to the menu price.