

Chef's Special Selections for Valentine's Day
The Compound Restaurant

Tuesday, February 14, 2012



CELEBRATORY COCKTAIL

Passiflora

Gruet Blanc de Noir, Passion Fruit Puree
Garnished with a Raspberry 12

FIRST COURSE

Pacific Northwest Oysters on the Half Shell

Pomegranate-Lime Granita
Osetra Caviar 18

MAIN COURSE

Grilled Beef Tenderloin

Goat Cheese and Scallion Yukon Mashed Potatoes
Buttered Asparagus
Whiskey and Green Peppercorn Sauce 39

DESSERT

Chocolate Truffle Cheesecake

Strawberry Sauce
Whipped Cream and Chocolate Lace Tuile 10

*Menu Created by Chef/ Owner Mark Kiffin, James Beard Foundation's
"Best Chef of the Southwest"*