

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.