

**ST REGIS**  
ASPEN

*VALENTINES 2010*

*Features*

**STARTERS**

**6 / 12 Oysters of the day**

*served on the half shell with appropriate condiments*

\$14/24

**Escargot Napoleon**

*Crispy phyllo, garlic boursin sauce*

\$14

**SUPPLEMENTAL COURSE**

*50 Grams Petrossian Royal Transmontanous Caviar*

*To Include Traditional Condiments*

*\$125 Supplement Serves Two*

**ENTRÉE**

**Pan seared Diver Scallops**

*Tomato crust, poached mussels, bouillabaisse cream, micro fennel*

\$38

**DESSERT**

**Chocolate Fondue for two**

*Rich Valhrona dark chocolate fondue served with dipping accompaniments  
(Strawberry, poundcake, figs, dried apricots, marshmallow, heart shaped cookies)*

\$22