



VALENTINE'S DAY 2010 AT JUMP

Appetizers

Hearts of Romaine Caesar Salad 10.00
double smoked bacon, focaccia crisps,
tomato anchovy caponata

Trio of Albacore Tuna Tartare 14.95
ginger soy, spicy red chili, lemon caper
and exotic root chips

Spicy Bacon Wrapped Shrimp 14.95
Ermite blue cheese dressing and
100km Foods' crudités vegetable salad

Miami Beef Short Ribs 12.95
jicama, mango, avocado slaw
and honey chipotle glaze

Buffalo Mozzarella Salad 13.95
tomato vinaigrette, baby watercress
and toasted almonds

Wild & Tame Mushroom Soup 9.50
no less than six types of mushrooms
(no cream or butter)

Pasta

Tagliatelle & Veal Osso Buco Ragù 15.00/23.00
tomato passatina and Parmigiano-Reggiano

Truffle Ricotta Gnocchi 15.50/24.50
wild mushroom, porcini and
Parmigiano-Reggiano cream sauce

Spinach & Fontina Crespelle 13.95/22.95
tomato basil cream sauce

Pappardelle & Duck Sugo 15.25/23.25
salvia frita and foie gras butter

Lobster Risotto 18.95/29.95
solegiatti tomato, tarragon and sweet peas

Ricotta Ravioli 14.50/22.50
pine nuts, rapini, sage butter,
Parmigiano-Reggiano and vincotto

Mains

Red Wine Braised Beef Short Rib Bourguignon 28.95
cipollini onion, cremini mushroom,
braised baby carrots and bacon lardon

Miso Glazed Black Cod 31.95
Thai coconut red curry, bok choy, jasmine rice
and pineapple almond chutney

Grilled Lamb Sirloin 30.95
garlic and chili braised dinosaur kale,
smashed fried Klondike potato and salsa verde

Smoked Pork Tenderloin 31.50
grain mustard spaetzle, roasted sunchokes
and Granny Smith apple mostarda

Roasted Quail Saltimbocca 26.95
prosciutto, sage, confit of forbidden fruit
and sautéed spinach

Pan Seared Jumbo Sea Scallops 32.95
crispy fried yucca, lime cilantro mojo,
spicy avocado, mango and cucumber salad

Curried Vegetable Timbale 24.50
chickpeas, eggplant, zucchini, cauliflower,
spinach, almond rice pilaf, papadum
and curried tomato coconut cream

Desserts

Chocolate, Chocolate, Chocolate for Two 16.50
double fudge chocolate torte, chocolate dippy dreams
and white chocolate panna cotta

White Chocolate Cheesecake 9.00
double-baked in phyllo with biscotti crust

Grand Marnier Crème Brûlée 9.00
with plum raspberry compote and amaretti cookie

SOMA Ices 9.00
blood orange, blackberry and mango

Calendos Québécoise Camembert Cheese 9.00
grapes, nuts, Medjool dates, chestnut honey and crisps

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**Freshly Brewed Coffee or Tea**

\$65 per person for four courses  
exclusive of taxes and gratuities  
*OR*  
choose any items à la carte

CHEF FILIPPO MANCUSO