



Valentine's Day Menu

February 14, 2010

\$55 per person

Four course dinner & wine pairing

First Course (select one)

Harissa Shrimp Bisque, Chives, Crème Fraiche

Grand Laurent Blanc de Blanc, Brut, France

Cauliflower Velouté, Cumin, Raisins, Walnut Oil Drizzle

Huber Hugo, Gruner Veltliner, Austria



Second Course (select one)

Homemade Cured Salmon, Caviar, Dill, served on Crostini

Novellum Chardonnay, Côtes Catalanes, France

Hearts of Palm & Roasted Beet Tartar, Goat Cheese, Dates, Vinaigrette

Contrapunto Albariño, Spain

Homemade Ravioli, Fresh Pasta, Braised Rabbit, Sage Dijonnaise

Guntrum Riesling Kabinett, Germany



Third Course (select one)

Pan Seared Scallops: Saffron Risotto, Lemon Confit, Sundried Tomato, Roquettes

Jean Luc Colombo, Côtes du Rhône, France

Filet Mignon, Roasted Fingerling Potatoes, Carrots, Braised Fennel, Black Truffle Sauce

D'Andezon, Côtes du Rhône, France

Duck Breast, Sweet Potato with Thyme, Wild Mushrooms, Dried Cherries, Red Wine Reduction

Marques de Pago Llano, Temp., Garnacha, Cigales, Spain

Vegetable Roots Tajine: Moroccan Traditional Ragoût

Zniber Vineyards, Ben M'tir, Amazigh, Morocco



Fourth Course (select one)

Lavender & Honey Ice Cream

Chocolate Blackberry Tart, Tarragon, Crème de Cassis Coulis

Rose water and Pomme Granite Crème Brulée

Segura Viudas Cava Aria, Pinot Noir, Spain