

HAPPY VALENTINE'S DAY!

Sunday February 14, 2010

FIRST COURSE

LOBSTER & FENNEL BISQUE *chive crème fraîche*
Sauvignon Blanc Domenico Sonoma Coast 2006

BEET AND GOAT CHEESE NAPOLEON toasted pistachios, aged balsamic
Chardonnay Silver Mountain Santa Cruz Mountains 2007

ORGANIC MIXED GREEN SALAD goat cheese, dried cherries, sherry-shallot vinaigrette
White Blend Pelican Ranch "Maritime Vineyards" California 2007

SECOND COURSE

DUNGENESS CRAB SALAD mango, mint, sweet chili vinaigrette
Chardonnay Domenico Amador County 2006

SEARED DUCK BREAST radish-fennel salad, blood orange gastrique
Pinot Noir La Crema Sonoma Coast 2007

TAR TARE TRIO tuna & ginger, salmon & caper, tomato & avocado
White Blend Summation Kendall-Jackson California 2008

THIRD COURSE

POACHED COD & MANILA CLAMS cauliflower puree, lobster hollandaise
Chardonnay Napa Cellars Napa Valley 2008

GRILLED BISTRO FILET & SHRIMP truffled potatoes, baby spinach, peppered-port reduction
Merlot Murphy-Goode Alexander Valley 2006

RACK OF LAMB roast sweet potatoes, natural jus
Cabernet Sauvignon Hess "Allomi" Napa Valley 2006

FOURTH COURSE

CHOCOLATE PECAN TORTE raspberry coulis
Souzao Port Paraiso Santa Lucia Highlands

WARM APPLE DUMPLING vanilla ice cream, caramel sauce
Riesling Gauthier Arroyo Seco 2008

TRIO OF SORBET kiwi coulis, crispy vanilla tuille
Sparkling Wine Kenwood Yalupa Cuvee Brut

Adults \$48.00
\$17 for Wine Pairing