



Valentine's Day 2018

First Course

Wild Mushroom Velouté Soup ~ *Crème Fraîche, Black Truffle*

wine suggestion: Bouchaine Chardonnay, Carneros

Baby Green Salad ~ *Lemon-Balsamic Vinaigrette, Fresh Herbs, Croutons*

wine suggestion: Chateau Borie de Noiallan White Bordeaux

Crab Cakes ~ *Citrus Butter Sauce, Tomato Concasse*

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Crispy Veal Sweetbreads ~ *Lemon, Capers, Brown Butter*

wine suggestion: Tribaut Brut Champagne

Grilled Jumbo Prawn Salad ~ *Local Greens, Mango, Vanilla, Balsamic*

wine suggestion: Emile Beyer Pinot Gris, Alsace

Entrées

Shellfish Risotto ~ *Scallop, Shrimp, White Fish*

wine suggestion: Domaine de Blaïs Rosé, Provence

Petrole Flounder ~ *Crispy Flounder, Spinach, Leeks, Potatoes, Remoulade*

wine suggestion: Christophe Cordier Macon, Burgundy

Beef Tenderloin ~ *Béarnaise Sauce, Garlic & Herb Potato Puree*

wine suggestion: Chateau de Callac, Graves, Bordeaux

Roasted Chicken "Bonne Femme" ~ *Mushroom, Bacon, Aligote Potatoes*

wine suggestion: Banshee Pinot Noir, Sonoma

Lamb Osso Bucco ~ *Roasted Winter Vegetables*

wine suggestion: Elqui Syrah

Vegan White Bean & Leek Terrine ~ *Ginger Carrot Sauce, Grilled Vegetables, Wilted Herb Salad*

wine suggestion: Arndorfer Grüner Veltliner, Austria

Desserts

Dessert for Two ~ *Almond Amaretto Pound Cake, Warm Butter Amaretto Sauce, Chantilly Cream*

wine suggestion: Lions de Suidiraut Sauternes

Chocolate Gateaux ~ *Guava Sorbet, Passion Fruit Coulie*

wine suggestion: "La Romantica" Bracchetto

"Baked Alaska" ~ *Layered Coconut Cake & Ice Cream with Brûléed Meringue, Toasted Pineapple Sauce*

wine suggestion: Chateau Manos Cadillac

Trifle ~ *Champagne Macerated Strawberries & Ladyfingers*

wine suggestion: "La Romantica" Bracchetto

Three Courses \$75 Prix-Fixe

sales tax, beverages, wine and gratuity are not included