



February 14, 2012
Valentine's Day Dinner

First Course- choice of:

**Popcorn, microgreens and flower petals
with smoked sea salt and pear powder. §§**

NV Henriot, Blanc Souverain, Chardonnay, Brut, Champagne

**Agnolotto of lobster, burrata cheese and truffle honey
with Feast garden spinach, pine nuts and saffron beurre blanc.**

*2009 Le Clos du Caillon "Bouquet des Garrigues" Côtes du Rhône Blanc
(Grenache Blanc/Clairette Rose/Viognier/Bourboulenc)*

Duck rillettes with drunken cherries, black tea and cavolo nero.

2007 Louis Jadot, Château des Jacques, Pinot Noir, Moulin-À-Vent

Second Course- choice of:

**Oyster-glazed seared sushi-grade bluefin tuna, served over a pilaf of
jasmine rice, Aleppo chili, peanuts and orange zest
with smoky raisin aioli and baby bok choy vegetable stir fry. §§**

1979 Karthäuserhof Eitelsbacher Karthäuserhofberg Kronenberg Riesling Auslese, Mosel-Saar-Ruwer

**Cake of house-made mascarpone, dried cranberries
and English peas in a truffled
vin blanc with Feast garden pea shoots.**

2000 Elio Monti Barolo "Bussia", (Nebbiolo), Barolo DOCG

**Roast prime rib of beef with Chanterelle and hedgehog mushrooms
and blueberry-lovage jam. Served on Fontina rösti
with asparagus spears. §§**

2005 Rosenblum Cellars, St Peter's Church Vineyard, Zinfandel, Reserve, Sonoma County

Third Course- choice of:

**Salad of Asian pears and Belgian endive with goat cheese, dried
cranberries and candied pecans. Tossed in a rice wine vinaigrette.**

**Salad of English peas, oven cured tomatoes and braised leeks, served
with fresh arugula and tossed in a creamy Parmesan dressing.**

Fourth Course- choice of:

Roquefort cheese with apricot glaze and fresh berries. §§

*2006 Hervé Dubourdieu "Château Roimieu-Lacoste" Sauternes
(Semillon/Sauvignon Blanc/Muscadelle), Sauternes*

**Chocolate coffee cake with chocolate "honeycomb"
and Valentine's Day sauces.**

NV St. Barthélemy Cellars, Borra Vineyard, Barbera Port, Lodi

Coeur a la crème with berry coulis. §§

2010 Saracco Moscato d'Asti, Moscato d'Asti DOCG

\$65 plus tax and gratuity
Wine pairing, \$35 supplement

All prix fixe individual selections available a la carte,
as well as these choices:

**Endive and Walnut Salad~ Belgian endive with toasted walnuts,
creamy walnut vinaigrette and crumbled Stilton. §§**

10

Salsify soup with tobikko caviar crème fraiche and herb oil. §§

cup 6 bowl 10

**Artisan Cheeses and Spanish chorizo with dried fruits,
nuts and Ines Rosales olive oil torta. §§**

16

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**Bouillabaisse~ classic tomato-saffron soup
with mussels, shrimp, scallops, sea bass and half a lobster.
Garnished with toast points and rouille. §§**

30

**Local Cassoulet~ Native Seeds/SEARCH
brown tepary bean cassoulet with braised lamb,
Swiss chard and roasted sweet potato.
Garnished with candied pumpkin seeds. §§**

20

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**Vanilla Goat Cheese Flan
with fresh berries. §§**

8

**Cinnamon-Cocoa Roulade
with Keemun-cassis cream filling
and berry syrup. §§**

8

§§~ indicates dishes which may be prepared gluten free.

Please tell your server.