



VALENTINE'S MENU 2019
FEBRUARY 14 - FEBRUARY 16, 2019

THREE COURSE MENU - \$75
WITH WINE PAIRING - \$100

1ST COURSE

Choice of:

Velouté of Jerusalem Artichoke with Truffle Oil
Lemon-Herb Cream, Edible Flowers
DOMAINE LAROCHE "SAINT MARTIN," CHABLIS, CHARDONNAY

Jumbo Shrimp Cocktail
Cocktail Sauce, Lemon
RAYMOND VINEYARDS "R COLLECTION," CALIFORNIA, SAUVIGNON BLANC

INTERMEZZO

2ND COURSE

Choice of:

Steak Au Poivre
Peppercorn Crusted Filet Mignon + Cognac Cream Sauce, Whipped Potato, Roasted Heirloom Carrots
ORNELLAIA "LE VOLTE," TOSCANA IGT, BLEND

Crab Stuffed Maine Lobster
Grilled Asparagus, Charred Tomatoes, Orzo Pasta
STAG'S LEAP WINE CELLARS "HANDS OF TIME," NAPA VALLEY, CHARDONNAY

Roasted Chicken Breast
Rosemary-Sherry Wine Jus, Porcini Mushrooms, Braised Kale + Fennel, Crispy Polenta
DUTTON-GOLDFIELD "DUTTON RANCH," RUSSIAN RIVER VALLEY, PINOT NOIR

BEEF WELLINGTON FOR TWO

Green Peppercorn Sauce, Truffle Whipped Potatoes, Heirloom Carrots, Grilled Asparagus
additional + \$29.00
FROG'S LEAP, NAPA VALLEY, MERLOT

3RD COURSE

Chocolate Fondue

Warm chocolate ganache accompanied by
House Made Marshmallows, New York Cheesecake, Dark Chocolate Brownie, Fresh Berries
TAYLOR FLADGATE "10 YEAR OLD TAWNY" PORT

Strawberry Vacherin

White Chocolate Ice Cream, Strawberry Sorbet, Crisp Meringue, Strawberry Chips
VIDAL-FLEURY, MUSCAT DE BEAUMES-DE-VENISE

CHEF DE CUISINE: CHERYL CRUZ

MANAGER/SOMMELIER: DENNIS REITER

PASTRY CHEF: CALI CHASE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.