

Happy Valentine's Day!
All 8 Courses \$95 with wine \$120

Amuse:

A Unique Indulgence from Chef Niall

Course 1:

Maine Lobster Tempura Lollipops

Mixed Micro Green Salad, Sweet Chili, Crispy Asparagus

Paired with Schamsberg Mirabelle Champagne

2nd Course:

Fennel Custard in Duck Egg

"Featured at the Chef's Gala"

Cauliflower Foam, Oak-smoked Steelhead Roe, Bliss Maple Syrup

Paired with 2007 Caymus Mer Soleil Silver Chardonnay

3rd Course:

Merguez Sausage Flat Bread

Merguez Sausage, Lamb Chopper, Watercress, Quail Egg

Paired with 2008 Wente Riva Ranch Chardonnay

4th Course:

Point Reyes Soufflé

Watercress, Citrus Segments, Baby Beets

Paired with 2006 Sauvion Sancerre

5th Course:

Dungeness Crab Bisque

House-made Saltine Crackers, Fresh Dungeness Crab, Brown Butter Sage

Paired with 2007 Domaine St. Amant Viognier

6th Course:

Acai Berry Sorbet

7th Course Choice:

Angus Beef Short Ribs

Truffle Whipped Potatoes, Roasted Asparagus, Oyster Mushrooms

Oak-fired Swordfish

Creamy Polenta, Spanish Olivada, Roasted Asparagus

Oak-fired Veal Chop

Veal Sweetbreads, Herb Spätzle, Roasted Pearl Onions, Roasted Tomatoes, Capers Berries

Crisp Pheasant Breast

Cauliflower Puree, Baby Carrots, English Pea Risotto

Roasted Lamb Rack

Herbed Fingerling Potatoes, English Peas, Hedgehog Mushrooms

Seared Scallops

Asparagus Ravioli, Butternut Squash Puree, Roasted Leeks

Paired with Choice of 2009 Rombauer Chardonnay, 2008 A to Z Pinor Noir, or 2007 D & S Propriete

8th Course:

Chocolate Mousse Napoleon

Crisp Phyllo, Chocolate Mousse, Fresh Strawberry

Paired with La Passione Brachetto



4 Courses \$50 with Wine \$62

Choice 4 or 5

Course 6

Course 7

Course 8

6 Courses \$70 with Wine \$90

Course 1

Course 3

Course 5

Course 6

Course 7

Course 8

