



ST. VALENTINE'S MENU 2012

1ST COURSE

Soupe de Pomme de Terre

Heirloom Potatoes, Fingerling Chips, Parmesan Milk, Chive-Radish Salad



2ND COURSE

Salad of Sunchokes

Blood Orange, Fennel, Black Olive Oil, Citrus Cured Yellowfin Tuna



INTERMEZZO

Preserved Meyer Lemon Sorbet

Honey-Thyme Tuile



MAIN COURSE (CHOICE OF ONE)

Farm Egg Fettuccine

Dungeness Crab, Spot Prawns, Celery Branch, Tartufo Crema



Pan Seared Scallops

Beluga Lentils, Cauliflower-Almond Puree, Spanish Chorizo



Oregon Quail

Roulade of Quail, Jambonette, Hazelnuts, Pinot Poached Prunes, Arborio Risotto



Châteaubriand for Two

Caveman Blue Croquettes, Black Trumpets, Braised Black Kale, Brown Butter Bordelaise

\$80. PER ADULT / \$35. ADDITIONAL FOR WINE PAIRINGS (PER PERSON)



ST. VALENTINE'S DESSERT MENU 2012

DESSERTS (CHOICE OF ONE)

Tasting of Chocolate (for two)
includes

Dark Chocolate Marquis
Espresso Sabayon, Chocolate Sauce

Milk Chocolate Peanut Butter Pie
Huckleberry Jam, Salted Peanut Brittle



Vanilla Bean S'mores Crème Brûlée (for two)
Cinnamon Marshmallows, Manjari Chocolate, Graham Cracker



Mascarpone Cheesecake
Blood Orange-Prosecco Gelée, Winter Citrus Sorbet, Pistachio Praline, Tellicherry
Peppercorn Sable, Mint Coulis



Warm Brioche Bread Pudding
Medjool Dates, Truffled Honey, Candied Walnuts, English Toffee Gelato