

Valentine's Dinner

Sunday, February 14, 2010

Amuse Bouche

Lobster and Shrimp Corndog
Creamy Tarragon Mustard Sauce
NV Simonnet-Febvre, Cremant de Bourgogne, Rosé Brut

First Course

Crab Bisque
Coconut Scented Broth, Grilled Monterey Calamari
Blandy's 10 Year Dry Sercial, Madeira

Roast Beet Salad
Shaved Fennel, Cara Cara Oranges, Arugula
2008 Dry Creek Vineyard, Sauvignon Blanc, Dry Creek Valley

Crisp Pork Belly
Potato Puree, English Peas, Sour Cherry Jus
2008 Bodegas Montecillo, Albariño, Rias Baixas

Wolf Ranch Quail
Broccoli Rabe, Ricotta Cheese Stuffing, Bourbon Jus
2007 Delas, St. Esprit, Côtes du Rhône

Main Course

Grilled Walu
Herb Spaetzle, Caramelized Cauliflower, Spinach, Cream Sherry Beurre Blanc
2007 Cave de Lugny, Chardonnay, Maçon-Lugny, "Les Charmes"

Rosemary Crepe
Delicata Squash, Rainbow Chard, Humboldt Fog Goat Cheese,
Meyer Lemon Cream
2006 Domaine Chandon. Pinot Noir, Carneros

Roasted Duck Breast
Scarlet Turnips, Sweet Potato Gnocchi, Dried Fruit Chutney
2005 Sbragia Family Vineyard, Merlot, Home Ranch Vineyard, Dry Creek Valley

Maple Brined Pork Chop
Toasted Pecan & Bacon Relish, Brussels Sprouts, Parsnip Puree
2007 Dry Creek Vineyard, Zinfandel, Sonoma County

Schmitz Ranch Beef Tenderloin
Potato Batons, Rainbow Chard, Sauce Béarnaise
2003 Les Hauts de Pontet-Canet, Pauillac

Dessert

Triple Treat
Banana Cream Pie, Rose Petal Crème Brûlée, Cinnamon Beignets
NV Moët & Chandon Nectar Imperial, Demi-Sec

\$55 per person
\$25 per person optional wine pairing
Tax and gratuity not included