



Valentines Day

February 14, 2010

Amuse Bouche



Organic Mixed Greens

Oven Roasted Tomato, Thin Crouton, Balsamic Reduction Carrot Vinaigrette

Or

Tartare of Ahi Tuna

Mizuna, Toasted Hazelnuts, Hazelnut Vinaigrette

or

Roasted Apple Soup

Ginger, Honey and Black Pepper



Filet of Beef

Braised Mirepoix, Potato Puree, Cabernet Sauce

Cabernet Sauvignon, Clos du Bois Classic

\$49 (With wine parings \$68)

or

Oven Roasted Sea Scallop

Parmesan Raviolini, Braised Cabbage, Black Truffle Sauce

Chardonnay, La Crema, Sonoma Coast

\$45 (With wine parings \$64)

or

Stuffed Semi-Boneless Quail

(Brioche, Red Grapes, and Foie Gras)

Green Lentils, Baby Spinach, A Quail Sauce

Pinot Noir, La Crema, Sonoma Coast

\$42 (With wine parings \$61)

or

Mixed Vegetable "Dome"

Roasted Seasonal Vegetables, Vegetable Curry

Chianti, Placido

\$38 (With wine parings \$57)



Liquid Center Chocolate Cake

Vanilla Crème Anglaise, Chocolate Tuile

Moscato, St. Supery, California

or

Red Velvet Cake

Chambord Buttercream, Raspberries, Raspberry Coulis

Moscato, St. Supery, California

Executive Chef Spencer G. Wolff

*We kindly request one check for your table, and there will be a service charge of 18% added to parties of six or more.
Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illnesses.*