

Valentine's Day Menu

Amuse Bouche

Boule of House-Cured Sturgeon and Dungeness Crab
Crème Fraîche, Tobiko

Champagne, Veuve Clicquot, Brut, France, NV

First Course

Pan Seared Maine Scallop
Israeli Couscous, Spicy Carrot Emulsion

Riesling, Clemens Busch, Trocken, Mosel, Germany, 2009

Citrus & Pepper Crusted Ahi Tuna Tataki
Cauliflower Purée, Watermelon Radish, Ginger Vinaigrette

Albariño/Treixadura Blend, Bodegas O'Ventosela, 'Gran Leiriña,' Ribeiro, Spain, 2009

Second Course

Maine Lobster Ravioli
Artichoke and Sundried Tomato Ragout, Lobster Cream

Viognier blend, Tablas Creek, 'Côtes de Tablas,' Paso Robles, CA, 2008

Spaghetti a La Chitarra
Braised Lamb, Roasted Mushrooms, Parmesan Cream

Sangiovese blend, Castello Selvole, Chianti Classico, Tuscany, Italy, 2006

Third Course

Herb Crusted Filet of Turbot
Rock Shrimp, Potato Gnocchi, Shellfish Butter

Chardonnay, Domaine J.M. Boillot, 1er Cru, Montagny, Burgundy, France, 2009

Roasted New Frontier Bison Striploin
Potato and Apple Gratin, Braised Greens, Oxtail Réduction

Cabernet Sauvignon, Dussek Family Cellars, 'Rattlesnake Hills,' Washington State, 2005

Cheese Course

Rogue River Blue
Quince, Marcona Almonds, Frisée, Almond Vinaigrette

Dessert

Buttermilk Panna Cotta
Herb Citrus Salad, Cornmeal Cookie
Moscato d'Asti, Icardi, Piedmont, Italy, 2009

Red Velvet Souffle
Cream Cheese Ice Cream, Cocoa Nib Tuile
10 Year Tawny Port, Taylor Fladgate, Portugal

mignardise

Chocolate Truffles

Five Course Menu \$85 /person (excluding tax and gratuity)
Wine Pairing Available \$45 /person (excluding tax and gratuity)