



VALENTINE'S WEEKEND MENU

THREE COURSE PRIX FIXE MENU
\$49 PER PERSON ~ \$20 WINE PAIRING

APPETIZER COURSE

SOUP

seafood bisque, crème fraîche, laughing bird shrimp
Caymus "Conundrum", White Blend, California, 2007

MUSHROOMS

mixed asian & wild mushrooms in a puff pastry tart, lime beurre blanc
Alois Lageder, Pinot Bianco, Dolomiti, 2007

1/2 DOZEN OYSTERS

yuzu mignonette foam, wakame seaweed salad
Domaine Chandon, Brut, Napa Valley

AHI DUO

hand cut ahi tartare & avocado poke, tataki of tuna loin & avocado mousse
Bishop's Peak, Pinot Noir, San Luis Obispo, 2008

LETTUCE

little gem lettuce, aged goat cheese, yuzu-champagne vinaigrette, bleu cheese cream
Laurenz V., "singing" Gruner Veltliner, Austria, 2007

CRAB

dungeness crab cakes, green curry remoulade, ancho cress
Bridesmaid, Sauvignon Blanc/Semillon, Napa/Monterey/Lake County, 2008

ENTRÉE COURSE

LAMB

harissa rubbed colorado sirloin, brussels sprout petals, curry potato jus
Artesa, Tempranillo Reserve, Alexander Valley, 2004

CHICKEN

whole roasted jidori chicken, preserved lemon vinaigrette, ginger tatsoi, teriyaki chicken jus
Van Duzer, Estate Pinot Gris, Willamette Valley, Oregon, 2008

FISH

hoisin glazed Scottish salmon, scallion rice cake, baby bok choy, miso beurre blanc
Stonestreet, Chardonnay, Alexander Valley, 2006

SHRIMP

new Caledonia blue prawns ala plancha, thai chili sauce, sesame garlic rice, napa cabbage
SA Prum, Riesling, Kabinett, Mosel, 2007

BEEF

grilled prime flat iron, potato pave, roasted porcini jus, szechuan broccolini
Charles Krug, Cabernet Sauvignon, Napa Valley, 2006

VEGETABLE DUMPLINGS

japanese kabocha squash ravioli, green swiss chard, coconut cream
Tempus Two Mélange, Viognier/Marsanne/Roussanne,
South East Australia, 2006

DESSERT TASTING

A SELECTION OF MINI DESSERTS FOR THE TABLE

Graham's "Six Grapes" Ruby

EXECUTIVE CHEF: ADAM CARPENTER ~ SOUS CHEF: DAVID SHAWN