

Valentine's Day 2012

First Course (Choice of)

-Crostini, orange blossom honey, whipped brown butter ricotta, fried sage. Wine Pairing: '09 Windsor Sonoma Chardonnay *Russian River Valley, California*

OR

Pumpkin ginger soup, allspice, toasted pumpkin seeds. Wine Pairing: '09 Jaboulet 'Parallel 45' Cotes Du Rhone Syrah *Rhone, France*

Second Course (Choice of)

Roasted beets, lemon gelee, whipped cream fraiche, watercress.

Wine Pairing: '10 'GROONER' Gruner Veltliner *Austria*

OR

Braised brussel sprouts, cherry tomatoes, pancetta, goat cheese.

Wine Pairing: '08 Ibericos Tempranillo *Rioja, Spain*

OR

Arugula, persimmons, fresh figs, pecans, sherry drizzle.

Wine Pairing: '10 Capasaldo Pinot Grigio *Veneto, Italy*

Third Course (Choice of)

Grilled Ribeye, browned crushed red potatoes, roasted garlic brown butter.

Wine Pairing: '09 Craggy Range 'Te Kahu' Merlot-Cabernet *Hawkes Bay, New Zealand*

OR

Roast squab, creamy orzo, sour cherry chutney.

Wine Pairing: '09 Cloudline Pinot Noir *Willamette Valley, Oregon*

OR

Seared Salmon, red quinoa, cast iron wild mushrooms & jus.

Wine Pairing: '09 Michel Torino 'Don David' Malbec *Mendoza, Argentina*

OR

Vegetable quinoa, roasted cauliflower, dried cranberries, curried lemon yogurt.

Wine Pairing: '10 Kim Crawford Sauvignon Blanc *Marlborough, New Zealand*

Fourth Course (Choice of)

Mascarpone pound cake with blueberry drizzle, toasted almond butter.

Wine Pairing: Lamberti Prosecco *Veneto, Italy*

OR

-Raspberry chocolate trifle

Wine Pairing: '10 Chiarlo 'Nivole' Moscato *Piedmont, Italy*

