

Valentines Day 2010

First Course

(Choice of)

- Braised Short Rib Ravioli
Caramelized cauliflower gratin, beet threads
- Baked Triple Cream Brie
Brandied fig, roasted almonds, brioche toast
- BBQ Tuna Crudo
Cucumber, mango, pine nuts, tamarind BBQ sauce, chive

Second Course

(Choice of)

- Red Edive & Frisée
*Dried currants, maytag blue, maple vinaigrette
spiced pecans*
- Lobster Bisque
Truffle oil, paddlefish caviar, chive

Third Course

(Choice of)

- Beef Medallions & Dungeness Crab
Potato rosti, asparagus, tarragon-shallot reduction
- Agave Glazed Chicken Breast
Smokey gouda grits, rapini, chorizo broth
- Pan- Seared Wild Striped Bass
*Yukon celery root purée, cipollini ragout
warm pancetta-sherry vinaigrette*

Fourth Course

- Cupid's Temptation
*Cherry Bavarian with white chocolate cookie crust,
Red velvet whoopee pie with raspberry cream cheese frosting,
Strawberry panna cotta with strawberry gelée*

\$79 Adults and \$40 children 5-12 years old