

Valentine's Day

February 14, 2017

Amuse-bouche

First Course

"Beau Soleil" Oysters on Ice

Pomegranate Champagne Mignonette

Vouvray Demi-Sec Philippe Foreau Clos Naudin, Loire Valley, France 2005

Second Course

Golden Beet Carpaccio & Scarborough Farm Frisee Salad

Ginger Panacotta, Crispy Red Beet, Laura Chenel Goat Cheese Fritter

Riesling, Adam A.J. Dhroner Hoffberger, Mosel, Germany 2011

Third Course

New England Lobster Stuffed Calamari

Green Apple, Chorizo Soria, Saffron Potato, Sweet Garlic Foam, Basil

Chardonnay, Laguna, Russian River Valley, California 2014

Fourth Course

San Joaquin River Striped Bass

Applewood Smoked Butternut Squash & Pancetta, Napa Cabbage, Maltaise Sauce

Pinot Noir, Fort Ross 'Sea Slopes', Fort Ross-Seaview, Sonoma Coast, California 2014

Fifth Course

Snake River Farm Beef Tenderloin

Bartlett Pear & Black Truffle Potato Puff, Forest Mushrooms, Thyme Natural Jus

Cabernet Sauvignon, Newton, Sonoma County 2014

Sixth Course

Meyer Lemon French Macaron

Roses Cream Filled Fresh Raspberries, Citrus Mousseline

Moscato d'Asti, Saracco, Piedmont, Italy 2015

Seventh Course

Red Velvet Chocolate Box Cake

\$125 per person

Additional wine pairings \$75