



Valentine's 2010

Searched Artisan Foie Gras with Granny Smith Apple and Barhi Dates
2005 Chateau Doisy - Vedrines Sauternes

Warm Maine Lobster and Roasted Sweet Potato Salad
2008 Pelerin "Les Tournesols" Paraiso Vineyard, Santa Lucia Highlands

Winter Vegetable Consomme with Sizzling Black Rice
2007 Nigl Gruner Veltliner, Senftenberger Piri, Austria



Sautéed Nantucket Bay Scallops, Candied Parsnip and Carrots
with Sunchoke Mousseline
2006 Pinot Gris, Le Fromenteau, Josp Meyer, Alsace

Yukon Gold Potato, Braised Swiss Chard and Wild Mushroom "Terrine"
2005 Pommard "Fremiers", Domaine Roux

Liberty Farm Duck Breast with Cocoa Nib Dried Fruit Red Wine Sauce
and Fried Polenta
2006 Keplinger "Red Slope" Knights Valley



Prime Angus Rib Eye Served Rare with Cheddared Pearl Tapioca
and Rutherford Red Wine Sauce
2005 Ladera Cabernet Sauvignon, Howell Mountain

Central Coast Swordfish served like a Pepper Steak
with Creamed Spinach and a Baby Baked Potato
2006 Yates Family "Cheval" Mount Veeder

Ricotta Chick Pea Ravioli in a Parmesan Wild Mushroom Broth
2006 Gevrey Chambertin 1er Cru Lavaux St Jacques, Domaine Leclerc



Passion Fruit Souffle Glace with White Chocolate and Raspberries

Banana Tatin with Pineapple Gelato and Asian Spiced Caramel

Gateau Concorde au Chocolat

Choose Any Three Savory Dishes above plus Dessert.....74.00
Wine pairings with 3 Savory Dishes48.00

We serve chilled filtered Napa tap water, Sparkling or Still.
Bottled Mineral water available on request

An 18% service charge, shared by the entire staff, will be included on each check
Tipping is not necessary