



VALENTINE'S DAY
TUESDAY, FEBRUARY 14, 2012
5:30 PM – 10:00 PM

AMUSE-BOUCHE

SCOTTISH BALIK SALMON TARTARE
Chilled Vanilla-Granny Smith Consommé

FIRST

CAULIFLOWER VELOUTÉ
Tempura Oyster

Sandhi, Chardonnay, Santa Barbara County 2009

GRILLED ASPARAGUS AND PICKLED MUSHROOM SALAD
Tangerine, Goat Cheese, Toasted Pine Nuts

*Ecker, Grüner Veltliner, Donauland, Austria 2010
Private Bottling, Addison and The Grand Del Mar*

SECOND

CARAMELIZED BAY SCALLOP

Baby Leek, Bacon and Savoy Fondue, Tarragon Sabayon

Vincent Rimbault, Chenin Blanc, "Les Terrages," Vouvray, France 2008

ROASTED QUAIL BREAST

Potato "Risotto," Candied Endive, Quail Jus

Luli, Pinot Noir, Santa Lucia Highlands 2010



THIRD

SEARED SEA BASS
Trofie Pasta, Pistou Broth
La Viarte, Pinot Grigio, Collio, Italy 2010

SEARED LAMB LOIN
Parmesan Panisse, Tomato Jam
Caramelized Shallot Jus
Mamete Prevostini, Nebbiolo, Langhe, Italy 2009

GRILLED CREEK STONE PRIME FILET MIGNON
Mushroom Wellington, Marrow Flan
Mouton Noir, "Montgomery Place," Red Wine Blend, Napa Valley 2007

FOURTH

WHITE CHOCOLATE-PASSION FRUIT MOUSSE
Trio of "Speculoos" Cookie Sandwiches
Banfi, Brachetto d'Aqui, "Rosa Regale," Piemonte, Italy 2008



Four-course menu, \$125 / With wine pairings, \$170
Exclusive of tax and gratuity.

RESERVATIONS: 858.314.2727

