



## *Valentine's Day Menu 2017*

### *For everyone to start*

*Glass of Vouvray Brut, Domaine du Facteur, Loire Valley, FR NV*

*Local Oyster Stew with Leeks, Marble Potatoes, Tarragon and Saffron*

*Or*

*Hearts of Palm and Frisee Salad with Red Beets, Pistachios, Shaved Parmesan and Pomegranate Vinaigrette*

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*Lobster Risotto with Cherry Tomatoes, Basil and Reggiano Parmesan Cheese*

*Or*

*Boneless Quail with Celery Root Puree, Sautéed Spinach and Hedgehog Mushroom Jus*

*Chablis – Romain Collet, Les Pargues Burgundy, FR 2014*

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*Mahi Mahi with Rutabaga Gratin, Shaved Brussels Sprouts and Passion Fruit Vinaigrette*

*Or*

*Grilled Rack of Lamb with Flageolet Beans, Lacinato Kale and Rosemary Jus*

*Rosé – Betz, Columbia Valley*

*Or*

*Merlot – Eight Bells, Red Willow Vineyard, Yakima Valley, WA 2012*

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*Pear and Almond Tart with Caramel Ice Cream and Caramel Sauce*

*Or*

*Sacher Torte with Whipped Cream and Raspberry Sauce*

*Sauternes – Maison Sichel, Sauternes, FR 2010*

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*Chocolates*

*\$85. per person, Tax and Gratuity are extra*

*Optional Wine Pairing \$35*