



Valentine's Day 2010
Chefs Tasting Menu
Saturday Feb 13th & Sunday Feb 14th

Veal & Lobster

"spice trail" ras el hanout and beets

Louis Bouillot, Brut Rosé NV

Burgundy, France

Ocean Trout

*cauliflower, black olives, piquillo peppers, capers
and basil*

Salneval, Albarino '08

Rias Baixas, Spain

Squash Stuffed Pasta

indian spices and taleggio cheese

Handly, Gewürztraminer '07

Anderson Valley, California

Foie Gras

date-almond briouats and orange

Dios Baco Oloroso

Jerez, Spain

\$10 supplement/\$5 optional wine

Beef Strip Loin

eggplant lovash wrap,

tahini-yogurt sauce and sumac

Martin Ray, Cabernet Sauvignon '07

Napa Valley, California

Chocolate

with almonds, cherries and orange

Graham's "Six Grapes" Reserve Porto

Portugal

\$55 per person

\$25 wine pairing

Vegetarian menu is available upon request