



Valentine's Day Dinner

February 14, 2010

(\$50 per person/\$75 with wine pairings)

First Course

Chef's Seasonal Amuse-Bouche Trio

Gran Gesta – Sparkling Wine - Cava Brut Reserve, NV

Second Course

Local Farmers Market Soup

Sweet Potato - Ginger – Rainbow Carrots – Pink Peppercorn Crème Fraîche

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Wild Arugula Caesar Salad

Smoked Anchovies –House Made Croutons – Capers

William Fevre – Chablis - Champs Royaux, 2005

Third Course

Creekstone Ranch Aged New York Strip

Pt. Reyes Blue Crumble – Roasted Fingerlings – Lemon & Chili Flake Broccolini – Housemade Garlic Chips

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Dungeness Crab Risotto

Local Dungeness Crab – Leeks – English Snap Peas – White Truffle Oil – Parmigiano Reggiano

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Wild Chanterelle Mushroom Fettuccini

Kabocha Squash – Baby Fennel - Fresh Garden Herbs - Crispy Sunchokes – White Wine Garlic Sauce

Oakwild Ranch by Toboni Family Vineyards – Pinot Noir – Russian River Valley, 2006

Dessert

Rosy Angel Food Cake Hearts

Dark Chocolate Frangelico Meringue – Organic Strawberries – Chantilly Cream

J Lohr Vineyards – Late Harvest Riesling – Arroyo Seco, 2006

Chef de Cuisine – Jeramiah Wheelless

Pastry Chef – Curtis McDonald