



Valentine's Day Menu



(PLEASE SELECT ONE ITEM FROM EACH COURSE)

First course

MICHEL BLANCHET SMOKED TUNA LOIN & SMOKED SALMON LOIN, HYDROPONIC WATERCRESS LETTUCE, BELUGA LENTIL, PINK GRAPEFRUIT, ESPELETTE GROUND PIMENT.

DI STEPHANO BURRATA MOZZARELLA, SCARBOROUGH FARM'S WILD ARUGULA, PURPLE BASIL, TOMATO CONFIT, CRISPY PARMESAN CHEESE

UNDERWOOD RANCH BABY BEET SALAD, TRUFFLE TREMOR GOAT CHEESE, BLOOD ORANGE, HAZELNUTS, MICRO GREENS

Wine Pairing: SAN ANGELO PINOT GRIGIO, ITALY '08 *or* CLOS DU BOIS, CHARDONNAY, NORTH COAST '08

Second course

ALL NATURAL CREEKSTONE FARM'S BEEF TENDERLOIN & PISTACHIO DUSTED JUMBO MEXICAN SHRIMP, POTATO GNOCCHI, WILTED SPINACH, BLACK PEPPER BEEF JUS REDUCTION

MAHI MAHI & SMOKED BAY SCALLOPS, MASCARPONE CHEESE AND SWEET ONION CARNOLI RICE RISOTTO, SHELLFISH REDUCTION, YASUTOMI FARM'S BABY CELERY

CALIFORNIA RAISED LAMB RACK CRUSTED WITH GARLIC & MINT & LAMB OSSO BUCCO, RAINBOW SWISS CHARD, FINGERLING POTATOES

VEGETARIAN COUSCOUS, RAISINS, DAVALL DATES, TURNIP, BABY CARROTS, ZUCCHINI, JERUSALEM ARTICHOKES, SUNDRIED TOMATO BROTH

Wine Pairing: IRONY PINOT NOIR, MONTEREY COUNTY '07 *or* BUENA VISTA MERLOT, CARNEROS '05

Third course

A CARAMELIZED WINTER APPLE TART, KENDALL FARMS CRÈME FRAICHE, POMEGRANATE MOLASSES

GUITTARD FLOURLESS CHOCOLATE CAKE, SAFFRON ICE CREAM, AMARETTO CHOCOLATE SAUCE

AMERICAN ARTISANAL CHEESE SELECTION, BACKYARD BEES HONEY, SPICED PEAR CHUTNEY, MINI BAGUETTE

Wine Pairing: BANFI ROSA REGALE SPARKLING DOLCE RED WINE, ITALY '08 *or* FONSECA BIN #27 PORT



3 COURSE MENU: \$45 PER PERSON

WINE PAIRINGS: \$15 PER PERSON

"U" BY JORDAN CUVÉE 20 BRUT NV: \$25 (750ML)