



Valentine's Day

"Menu of Amour"

All dishes are crafted with nature's best aphrodisiacs

♥ Libations

LOVE POTION #9
CHAMPAGNE, PASSION FRUIT PUREE, GINGER LIQUEUR \$9

♥ Small Plates

ROASTED BEET SALAD 14
ORANGE BLOSSOM WATER-INFUSED ROASTED BEETS, BLOOD ORANGE,
RUBY GRAPEFRUIT, FETA CHEESE, TOASTED MACADAMIA NUTS
POMMERY, "POP" CHAMPAGNE, FRANCE 'NV 187ML \$22

HERB BREADED OYSTERS 13
CARLSBAD OYSTERS FRIED IN FRESH HERB BREADING
SERVED ON THE SHELL WITH BÉARNAISE BUTTER & CRISPY LEEKS
CLINE, VIOGNER, NORTH COAST '10 \$9/\$33

♥ Mains

LAMB TASTING 35
CALIFORNIA-RAISED LAMB OSSO BUCCO AND MINT CRUSTED LAMB LOIN,
SAGE & GARLIC POTATO GNOCCHI, ORGANIC PEA SHOOTS, SPINACH,
ROASTED FIGS, POMEGRANATE-INFUSED LAMB JUS
DECOY, DUCKHORN VINEYARDS, RED BLEND, NAPA '10 \$16/\$48

LOBSTER RISOTTO 33
SPANISH SAFFRON RISOTTO, MAINE LOBSTER, CRISPY CHORIZO SAUSAGE,
BELL PEPPER, ZUCCHINI, PETITE HERB SALAD
LOUIS LATOUR "GRAND ARDECHE", CHARDONNAY, RHONE, FR '07 \$9/\$25

ALL NATURAL FILET MIGNON 39
GRILLED ALL NATURAL BEEF FILET MIGNON, PURPLE POTATO PUREE,
GREEN ASPARAGUS, CHOCOLATE-INFUSED BEEF DEMI GLAZE
WATERBROOK RESERVE, CABERNET SAUVIGNON, COLUMBIA VALLEY '07 \$13/\$45

♥ Dessert

CRISPY PEAR 11
RED WINE AND VANILLA POACHED PEAR, ALMOND CREAM, FEUILLE DE BRICK,
WARM BERRY COMPOTE, VANILLA ICE CREAM
MICHELE CHIARLO NIVOLE, MOSCATO D'ASTI \$9

CHOCOLATE & BANANA TART 11
GUITTARD DARK CHOCOLATE TART, CARAMELIZED BANANA, CARAMEL,
WHIPPED MASCARPONE, PINK GRAPEFRUIT CAVIAR
PACIFIC RIM RIESLING, VIN DE GLACIERE, COLUMBIA VALLEY 2010 \$10

