

valentine's day 2010

4-course prix-fixe

\$100 per person saturday w/ 4th course served on veranda with entertainment

\$70 per person friday and sunday - all 4 courses served in **★17**

\$30 premium for wine pairings

all prices subject to tax and gratuity

amuse bouche



appetizers

select one

animal farm's organic greens

morbier cheese / heirloom tomato / **★17** vinaigrette

suggested wine pairing – silvanar, gysler, reinhessen, germany

braised iowa pork belly

sweet corn ragout / baby carrot / pork jus

suggested wine pairing – chardonnay, 11 cuove, mendocino county, ca

seared foie gras

port reduction / fried grapes / toast points

suggested wine pairing – viognier, mcpherson, tx



entrées

select one

peppercorn-encrusted filet mignon

perigord rapini / baby turnips / veal jus

suggested wine pairing – knoll cabernet 75, napa valley, ca

coq au vin

melted cippolini onion / parsnip puree / reduction of braising liquid

suggested wine pairing – john and michele, napa, ca

seared wild salmon

fava beans / potato galette / gremolata

suggested wine pairing – pinot noir, hahn estate, monterey



cheese course

morbier livardois

pont l'evêque

young mimolette

suggested wine pairing – antigua, muscat de frontignan, ca



sweet

selection of chocolate decadence

suggested wine pairing – trevisiol, prosecco, italy