


# The Californian

Valentine's Day  
February 14, 2012

## Amuse

**Grilled Prawn with Citrus Avocado Foam**

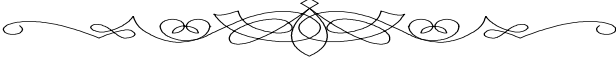
*JCB#69, Brut Rose, Burgundy, France*



## First Course

**Fennel and Apple Veloute**

Roasted Fennel, Apple Cream, Toasted Hazelnuts, Apple Chip



## Choice of Second Course

**Kenter Farms Baby Lettuce**

Black Mission Figs, Marcona Almonds, White Balsamic Vinaigrette

**Carlsbad Oysters on the Half Shell**

Vodka Mignonette, Spicy Tabasco Cocktail Sauce, Pickled Ginger Mignonette

**White and Green Asparagus Salad**

Frisee, Apple Wood Smoked Bacon Lardons, Fried Farm Egg, Parmigiano Reggiano, Lemon Oil

*Silver Birch, Sauvignon Blanc, Napa Valley, California, 2010*



## Choice of Entrée

**Grilled Natural Petite Filet**

Potato and Leek Lakte, Baby Carrots, California Pinot Noir Demi, Sauce Béarnaise

**Chimmi-Churri Marinated Lamb Loin**

Creamy Manchego Polenta, Rainbow Chard, Olive Lamb Jus

**Chilean Sea Bass**

Encrusted with Spicy Dungeness Crab, Shiitake and Bloomsdale Spinach, Sweet and Spicy Thai Sauce


**Pan Roasted Guinea Fowl**

Crispy Weiser Farm Marble Potatoes, Haricot Verts, Baby Turnips, Rosemary Demi

**Wild Mushroom Ravioli**

Sautéed Mushrooms, Bloomsdale Spinach, Truffle Beurre Noisette

*Rodney Strong, Cabernet Sauvignon, Sonoma County, California, 2007*



## Dessert

**"Quatro" (for two to share)**

Meyer Lemon Gelato

Salted Caramel Bites

Bittersweet Chocolate Mousse

Mille Feuille with Fresh Raspberries, Pastry Cream, Raspberry Sauce

*Robert Mondavi Winery, "Moscato d "Oro", Napa Valley, California, 2010*

Casi Cielo Coffee, Tea, Decaffeinated Coffee



\$68.00 per person

\$90.00 per person with Wine Pairing