

An Evening of Romance

Tuesday, February 14th ~ 5:30pm - 10:00pm
4 Courses \$55.00 per person
With wine pairings: 4 Courses \$75.00 per person
Live music from 6:00pm - 10:00pm

1st Course

Lobster Duet

Lobster Consommé with Enoki Mushroom
Lobster, Firsee and Blood Orange Salad

Paired with Sokol Blosser, "Evolution", America, USA, 15th Edition

2nd Course

Pink Grapefruit Compari Granita

Entrees

Please choose one of the following:

Himalayan Granada Wild Salmon
Pumpkin Gnocchi, Edamame
Pineapple Mustard Relish

Seared Filet Medallion, Port Wine Demi
Grilled Santa Barbara Prawns, Lemon Verbena Cream
Red Rose Smoked Potato Puree
Baby Vegetable Bundle

Red Onion and Mint Crusted Australian Lamb Rack
Pomegranate Veneer

Spring Peas and Leek, Quinoa Risotto
Grilled Asparagus, Baby Carrots and Shaved Parmesan

Paired with Vine Cliff, Chardonnay, Napa, California
Sebastiani, Cabernet Sauvignon, Sonoma County, California

Dessert to Share

Cupid's Parisian Macaroons
Chocolate Crème Brulee Tart

Paired with Ravenswood, Zinfandel, "Old Vine", Lodi, California