

# Valentine's Day

2012

## 3 Course Menu

Includes a choice of a non-alcoholic beverage or a glass of our featured wines.

Rosenblum, Vintner's Cuvee, Chardonnay, CA 2009 or  
Rosenblum, Vintner's Cuvee, Cabernet Sauvignon, CA 2009

\$40.00 per person  
(no substitutions please) minimum of 2 persons



## First Course

(pick one item to share per 2 ppl)

### Blue Crab Fondue

in a melting pot of cheeses with ciabatta bread for dipping

### California Flatbread

heirloom tomatoes, roasted garlic, artichoke hearts, pesto roasted shrimp, fontina cheese & fresh herbs

### Shrimp & Vegetable Tempura

with ponzu & orange chile dipping sauces

## Second Course

(pick one entrée per guest)

### Harvest Corvina

chargrilled, served in a cider jus lie, with winter vegetables & pecan sage butter

### 16 oz Sterling Silver T-bone Steak

chargrilled served with asparagus, fingerling potato fries, tomato confit, toasted garlic butter

### Papardelle Di Mare

yellow tomato sauce, artichoke hearts, lobster, shrimp & scallops tossed with rosemary scented pasta ribbons

## Dessert

(Pick one item to share per 2 ppl)

### Warm Bailey's Chocolate Fondue

with cookies, cake & fruits for dipping

### Red Velvet Cake "ala mode"

with butter cream frosting & red velvet ice cream

### Chef Mike's Salted Caramel Milk Shakes

with warm cider doughnuts



Love is in the Air...

