

# Valentine's Menu

## 2010

### *1st Course*

Warm beet salad with caramelized apples, oranges, prosciutto, goat cheese and tarragon Vinaigrette

*Bison 2006 Prosecco*

### *2nd Course*

Black and white fettuccine pasta with seared soy marinated diver scallops in spicy scallion fume

*Handley 2007 Gewurztraminer*

### *3rd Course*

Shared 12oz filet mignon with lobster cilantro polenta cake, ginger pan sauce, glazed sugar snap peas and heirloom carrots

*Ken Wright 2007 McCrone Vineyard Pinot Noir*

### *4th Course*

Chocolate Chambord soufflé with housemade white chocolate ice cream

*Grahams Six Grapes Port*

*Special will be available Sat. February 13th & Sun. February 14th*

Food \$60 per couple

Wine \$20 per person

