

Valentine's Day 2008

\$65 - prix fix

\$95 – with Wine Pairing (optional)

Amuse-Bouche

Lobster Salad

Avocado, shaved fennel, kumquat, sourdough croutons

Bouvet, Rose Excellence, France

Entrée

Seared Sea Scallops

Crispy oyster, American black caviar, cauliflower puree, herb oil

Slow Roasted Pork Belly

Pigs trotters, warm lentil vinaigrette, maple bacon foam, frisee

2006 Whitehall Lane, Sauvignon Blanc, Napa Valley
2001 Eola Hills, Pinot Noir, La Creole Vineyard, Willamette Valley, Oregon

Intermezzo

Meyer Lemon Sorbet

Han vodka, pickled baby beets

Plats Principaux

Natural Beef Bauvette

Foie gras butter, beef fat fried fingerlings, baby savoy spinach, beef cheek bordelaise

Seared Rare Ahi

Confit artichokes, Dungeness crab meat, preserved lemon, sea urchin emulsion

2001 Chateau De Francs, Les Cerisiers, Bordeaux

Dessert

Macaron

Milk Chocolate Passion Fruit Granache, Passion Fruit Caramel

Feuilleté

Rose Crème Léger, Raspberry & Lituti Compote

2005 Chateau d'Exindre, Muscat de Mireval, France
Fonseca, Ruby Port, Portugal

~Executive Chef Chad Newton~