



VALENTINE'S DAY 2012 TASTING MENU

FIRST COURSE

Poached Bluepoint Oysters

Tasso, Kale, Champagne Cream

Chenin Blanc Ballantine "Old Vines" '07 (Napa Valley, CA)

or

Ravioli Love Letters

Artichoke, Marscarpone, Mint, Citrus Butter

Chardonnay Samantha Starr '07 (Monterey, CA)

SECOND COURSE

Pan Seared Wild Striped Bass

Broccoli Rabe, Leeks, Kalamata Olives, Baby Yukon Golds, Sherry Bell
Pepper Vinaigrette

Pinot Noir Hahn '06 (Monterey, CA)

or

Grilled New York Strip Steak

Baby Bok Choy, Wild Mushrooms, Fingerling Potatoes, Bordelaise
Syrah Shooting Star '06 (Lake County, CA)

DESSERT

Warm Chocolate Cake

Fresh Strawberries, Bitter Chocolate, Rock Salt

Edmeades "Alden Vineyard Late Harvest Zinfandel"

\$46 Per Person, \$75 with Paired Wines
All Tasting Menu Items Available a la Carte

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