

sonoma

RESTAURANT

VALENTINE'S DAY

\$79.99 per person OR \$129.99 per person, with wine pairing

CHOOSE ONE FROM EACH COURSE

FIRST

Lange Pinot Gris 2013, Oregon, USA OR Donna Paula Estate Malbec 2016, Mendoza, Argentina

***BEEF TARTARE**

Coffee vinaigrette, pickled haricot vert, house hot sauce, shallots, basil, crostini

***OYSTERS ON THE HALF SHELL**

Mignonette, cocktail sauce, lemon

"HARLEQUIN" BUTTERNUT AND CRAB BISQUE

***CAESAR**

Parmesan bowl, croutons (white anchovies upon request)

***GARDEN SALAD**

Mixed baby greens, cucumber, raisins, candied pecans, maple balsamic vinaigrette

SECOND

*Pine Ridge "Dijon Clone" Chardonnay 2013, Carneros, California, USA OR
Alexander Valley Vineyards Cabernet Sauvignon 2014, Alexander Valley, California, USA*

***DUCK BREAST**

Foie rice, pickled red peppers, Cape Gooseberry reduction

***GRILLED SALMON**

Sea beans, crispy Brussels sprouts, Rutabaga puree, smoked paprika vinaigrette

***ROASTED VEGETABLE POLENTA WITH MANCHEGO**

Sunflower pipian, faux chorizo, white bean cassoulet

ENTREES FOR TWO

***3lb LOBSTER THERMIDOR**

Cognac, mushrooms, Gruyère cheese

***CHATEAUBRIAND BOUQUETIERE**

Béarnaise and demi-glace

DESSERT

*Charles de Fere Blanc de Blanc NV, Champagne, France OR
Joh. Jos. Prüm "Wehlener Sonnenuhr" Kabinett, Riesling 2011, Mosel, Germany*

***CARROT CAKE**

Cream cheese frosting

***GODIVA CRÈME BRULEE**

Palmiers

**WHITE CHOCOLATE
MACADAMIA CHEESECAKE**

OPERA TORTE
Mocha butter cream hazelnut cake

***These dishes can be modified to be prepared Gluten Free**
Eating raw or undercooked items may be harmful to your health. Before placing your order, please inform your server if anyone in your party has a food allergy.