



Valentine's Day, February 14, 2010

Chenin Blanc, Field Recordings, Santa Ynez Valley, CA 2008

choice of:

Oysters on the half shell; champagne mignonette
Crab bisque with black trumpet mushrooms & chives
Tuna tetaki with a yuzu emulsion, avocado & chili

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Sauvignonasse, Simcic, Slovenia 2007

choice of:

Roasted butternut squash, sage, black garlic and cream
Grilled escarole with sunny duck egg, pancetta & chives

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St. Jean de Lavaud, "1.1", Lalande de Pomerol, Merlot, Bordeaux, FR 2006

choice of:

Smoked duck breast with a champagne-pear compote
Grilled lamb chop with huckleberry jus & polenta cake
Kobe beef steak with truffle butter and fries

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Banyuls, Domaine La Tour Vielle, Languedoc-Roussillon, FR 06

or

Clos Jean, Loupiac, FR 2005

choice of:

Toffee date cake with whipped mascarpone
Chocolate mousse, pecan oat cookie & Chantilly cream
Dessert pizza pie for two with blackberry-strawberry preserves & fresh ricotta

\$49 per person for food. supplement of \$20 per person for wine pairings