



VALENTINE'S DAY MENU 2012

3 COURSES CHOICE OF:

Beverage pairing additional \$30

1ST COURSE

TRUFFLED BOUDIN BLANC creamy potato puree, roasted mushrooms, mushroom jus

Wine: Lynmar "Estate" Russian River Valley, CA 2008

Beer: Fordham, Copperhead Ale

Cocktail: **"The Classic"** (Brut Rose, Green Chartreuse, Three Pins Alpine Liqueur, orange zest)

PUREE OF CELERY ROOT SOUP cheese toastie, micro celery

Wine: Tocai, Quatro Mani Movia "Exto Gredic Vineyard" Brda, Slovenia 2010

Beer: DC Brau "Public" American Pale Ale

Cocktail: **Spud & Vine** (Boyle and Blair Potato Vodka, Quatro Mani, Grape Reduction)

DAY BOAT SCALLOPS roasted carrots, chilies, mizuna, lemongrass carrot jus

Wine: Allan Scott, Marlborough, New Zealand 2011

Beer: The Raven Special Lager

Cocktail: **The Last Word** (Leopold's Bros Gin, Salted Basil, Pim's)

2ND COURSE

PAN SEARED BASS potato gnocchi, roasted scallions, creamy crawfish sauce

Wine: Kerner, Abbazia Di Novacella, Alto Adige, Italy 2009

Beer: Starr Hill Amber Ale

Cocktail: **The International** (Brut Rose, St German, House Infused Kumquat Wodka)

GUINEA HEN FRICASSEE braised legs, roasted breast, cajun grain jasmine rice, turnips, andouille

Wine: Syrah, Long Board, "Dakine Vineyard" Russian River Valley, CA 2008

Beer: Heavy Seas, "Small Craft" Ubir Pils

Cocktail: **Recess** (bourbon, fresh squeezed lemon, ginger beer)

72 HOUR SOUS VIDE EYE OF CHUCK STEAK roasted sunchoke & shallots, escarole, green tapenade vinaigrette

Wine: Robert Sinskey Vineyards, "POV" Napa Valley, CA 2007

Beer: Dog Fish Head IBA

Cocktail: **Rare Air** (Sage Infused White Whiskey, High West Oat Vodka, Dolin Blanc)

3RD COURSE

STEAMED CHOCOLATE PUDDING CAKE chestnut genoise, mangari ganache, cocoa nibs

Wine: Grhams 20 yr Port

Cocktail: **The Great Debate** (Frangelico, Vanilla vodka, half and half, cinnamon)

ROME APPLE & RUM RAISIN BUCKLE salted caramel ice cream

Wine: Donnafugata Ben Rye, Italy

Cocktail: **Perjury** (Hennessy, apple syrup, egg whites, lime juice)

CANDIED KUMQUAT TART frangipan, kumquat marmalade, amaretto whipped cream

Wine: Errazurus Late harvest SB

Cocktail: **Fundraiser** (rye whiskey, Hum liqueur sour cherries, fresh orange, bitters)