



Valentine's Day Menu 2012



Limited 4-Course Menu

\$39.99 per person

Appetizer Course

Dungeness Crab Risotto,
Seared Scallops with Pea Puree and Honey Smoked Bacon
Beef Carpaccio with Arugula, Parmesan and Truffle Oil

Soup / Salad Course

Sonoma Mixed Greens with Sliced Blood Oranges, Fennel, Strawberries, Toasted Almonds, Feta Cheese and Herb Dressing
Pancetta wrapped Asparagus with Endives and Frisee, Chevre Cheese and Lemon Vinaigrette
French Onion Soup with Brioche and Fontina Cheese

Entrée Course

Zinfandel Braised Beef Short Ribs with Sauteed Bok Choy and Potato Parmesan Cake
New York Strip with Lagunitas Beer Battered Onion Rings, Cabernet Butter Sauce, Horseradish Mashed Potatoes and Caramelized Brussels Sprouts
Grilled Atlantic Salmon with a Ginger, Honey and Soy Marinade, Herbed Cous Cous with Tomatoes and Balsamic Glazed Green Beans with Sea Salt

Dessert Course

Dark Chocolate Cake with Crème Anglaise
Meyer Lemon Fruit Tart

Your choice of one item from each course

5pm - 8pm

Reservations Required: 539-9215

Free Corkage