



## *Valentine's Day Menu 2010*

*Pre-Fix 7-Course Dinner \$34.95 per person*

*Sunday, February 14<sup>th</sup> 5pm - 8pm*

### **First Course**

Ahi Tuna Tar-tar with Avocado and Housemade Mini Tostada

### **Second Course**

French Onion Soup with Brioche and Fontina Cheese

### **Third Course**

Honey Sesame Bone-In Pork Chop with a Balsamic Glaze and Vegetable Ragout

### **Fourth Course**

Sonoma Greens Salad ~ Fresh Mozzarella, Pink Lady Apples, Sliced Mango & Vanilla Glaze

### **Fifth Course**

Pan Seared Scallops with Chimichurri Sauce Toasted Pine Nuts on top of a Creamy Polenta

### **Sixth Course**

Beef Wellington with Horseradish Mashed Potatoes, Grilled Asparagus and a Dijon Cream Sauce

### **Seventh Course**

Warm Red Wine Poached Pears with Vanilla Ice Cream

*Corkage Waived with a Wine Bottle Purchase from the Quail Inn*

*Reservations (707) 539-9125*

*Prepared by Executive Chef Santiago Santana*