



## **VALENTINE'S MENU 2012**

### **FIRST COURSE**

#### OYSTER'S HALF SHELL

Pickled Ginger-Strawberry Mignonette, Jalapeno, Micro Basil

#### STEAK TARTARE

Quail Egg, Capers, Horseradish Cream, Sourdough

#### AHI TUNA & PEEKYTOE CRAB TOWER

Avocado, Radish, Cucumber, Passion Fruit Puree

*2010, Wolf Mountain Blanc De Blanc Sparkling Brut, Dahlenega, GA*

### **SECOND COURSE**

#### GRILLED ASPARAGUS SALAD

Blood Orange, Golden Beets, Sweetgrass Dairy 'Little Moo', Local Honey Vinaigrette

#### SHE-CRAB SOUP

Tarragon, Olive Oil

*2009, Robert Mondavi, Sauvignon Blanc, Napa Valley, CA*

### **THIRD COURSE**

#### GROVE FARMS LAMB DUO

*(Braised Belly & Grilled Chop)*

Chipotle Spiced Sweet Potatoes, Braised Red Cabbage, Huckleberry Gastrique

*2009, Lamadrid "Reserva" Cabernet Sauvignon, Argentina*

#### CRISPY LOBSTER TAIL

Hearts of Palm, Grapefruit, & Avocado Salad, Lump Crab, Green Goddess Vinaigrette

*2009 Au Bon Climat, Chardonnay, Santa Barbara County, CA*

#### GRILLED FILET OF BEEF TENDERLOIN

Turnip & Bacon Au Gratin, Brussel Sprouts, Rosemary Veal Jus

*2009 Bon Anno, Cabernet Sauvignon, Napa Valley, CA*

### **FOURTH COURSE**

#### RED VELVET SOUFFLÉ

Crème Fraiche, Candied Pecans

#### DARK CHOCOLATE MOUSSE

Vanilla Cream, Blood Orange Syrup, Mint

*2010 Wolf Mountain Blanc De Syrah, Sparkling Syrah, Dahlenega, GA*

### FRIDAY, SATURDAY & TUESDAY EVENINGS

Pre Fixe \$59 ... add \$20 for Wine Pairing

*Courses Also Available A La Carte*



**FOOD 101**

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