



V A L E N T I N E S D I N N E R

AMUSE GEULE
Complimentary Sparkling Wine



APPETIZER COURSE
with Domaine Alfred Rosé, 2007
3 oz. pour \$ 6.00

Ahi Tuna Crudo with Pomegranate and Tangerine Sabayon
or
Cheese and Sweet Basil Tart with Frisée and Poached White Peach



SOUP COURSE
with Domaine Alfred Pinot Gris, 2006
3 oz. pour \$ 7.00

Sopa De Ajo with Crispy Oyster (optional) and Meyer Lemon



ENTRE COURSE
with Domaine Alfred Estate Pinot Noir, 2005
Glass \$14.00

Breast of Duck with Rhubarb, Strawberries and Parsnips
or
Lamb Loin with Orange, Sage and Cinnamon Sauce, Lucque Olives and Potato Puree
or
Fennel Custard with Wild, Local Mushrooms and Vella Dry Jack Cheese



DESSERT COURSE
with Domaine Da Lish
Glass \$8.00

Vanilla with Cherry Coulis and Rose Petal Sauce
or
Chocolate Bread Pudding with Cinnamon Crème Anglaise
or
Hazelnut Tart with Butterscotch Pudding and Bananas Brûlée

Five Course Menu \$70.00
Domaine Alfred Wine Flight with All Courses \$30.00