



AT ARIZONA BILTMORE

A TASTEFUL HISTORY

## Valentine's Day 2012

### FIRST COURSE

#### SWEET SHRIMP BISQUE

Puff Pastry and Sherry

or

#### BUTTER LETTUCE

Crow's Dairy Goat Cheese, Candied Pecans, Sun Dried Cherries,  
Crisp Carrots, Applewood Smoked Bacon, Sherry Vinaigrette

*Oyster Bay Sauvignon Blanc*

### SECOND COURSE

#### FILET AND CRACKED CRAB

Sweet Corn-Crab Cake, Butter Whipped Potatoes, Roasted Shallot  
Scented Baby Spinach, Crispy Onions, Veal Reduction

*Sterling Cabernet*

### THIRD COURSE

#### STRAWBERRIES & CHOCOLATE

Chocolate Cake, Dark Chocolate Pudding,  
Brandy Glaze, Sugared Strawberries

*Bouvet Brut*

**\$45 Per Person**

**\$25 Wine Pairing**

