



VALENTINE'S DAY 2012

FIRST COURSE

**Sweet Lobster and Apple Salad**

Saffron Aioli, Arizona Citrus, Baby Fennel, Cilantro, Chili Oil

*Joel Gott Riesling*

SECOND COURSE

**Crispy Potato Gnocchi**

Braised Ox Tail, Goat Cheese, Wild Mushrooms, Rosemary

*Robert Mondavi Pino Noir Carneros*

THIRD COURSE

**Chateau Briand for Two**

Bleu Cheese au Gratin, Tournee Vegetables, Chevril,  
Sauce Bearnaise

*Franciscan Cabernet Napa*

DESSERT

**Chocolate "Espresso"**

Spiked Chocolate Mouse, Cinnamon-Sugared Lady Fingers,  
White Chocolate Dust, Freeze Dried Raspberries

*Tattinger Brut*

**95 Per Person**

**45 Wine Pairing**

