



## VALENTINE'S DINNER 2019

### ASSORTED CANAPÉS

#### LOBSTER SALAD

*Avocado, Truffle Vinaigrette,  
Coconut-Yogurt, Garden Salad*

#### LOCAL "DORADO"

*Farro, Local Green Cabbage,  
Tarragon, Carrot-Shellfish Jus*

#### RICOTTA RAVIOLI

*Creamed Spinach, Truffle Jus*

#### GRILLED FILLET MIGNON

*Pomme Purée, Local Shishito,  
Short Ribs Marmalade*

#### WHITE CHOCOLATE MOUSSE

*Strawberry, Almond, Lime*



FEBRUARY 14 - 16, 2019

6:00PM - 11:00PM

\$130 PER PERSON

*+ applicable taxes & gratuities*

1919

## SOMMELIER'S PAIRING

\$95 PER PERSON  
*+ applicable taxes & gratuities*

MÖET CHANDON BRUT IMPERIAL,  
CHAMPAGNE, NV, FRANCE

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GIRARD, CHARDONNAY, RUSSIAN RIVER,  
CALIFORNIA, USA

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KEN WRIGHT, "MT JEFFERSON CUVÉE",  
PINOT NOIR, OREGON, USA

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BANFI, ROSSO DI MONTALCINO,  
TUSCANY, ITALY

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BERINGER, KNIGHTS VALLEY,  
CALIFORNIA, USA

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FONSECA, "BIN 27",  
PORT, DOURO, PORTUGAL

SOMMELIER Luis A. Simoes

*Menu items are subject to change without previous notice.*