



Sweetheart Four Course Dinner Menu



Menu Only

\$119.95 PER COUPLE

With Wine Pairings

\$149.95 PER COUPLE

DOES NOT INCLUDE TAX OR GRATUITY

Complimentary Champagne Toast

First Course

SMOKED SALMON CAKE

SERVED ATOP A PESTO RANCH

Wine Pairing: 2010 PASCAL JOLIVET SANCERRE, LOIRE, FRANCE

Second Course

MUSHROOM AND DUCK RISOTTO

WITH TRUFFLE ESSENCE AND FRESH HERBS

Wine Pairing: 2009 GARNET PINOT NOIR, MONTEREY COUNTY, CA

Entrée

SURF AND TURF

CANADIAN PETITE LOBSTER WITH A SIX OUNCE FILET
IN A CHAMPAGNE SAUCE AND SERVED WITH BROCCOLI FONDUE

or

DIJON & HERB CRUSTED NEW ZEALAND LAMB CHOPS

SERVED WITH A CABERNET DEMI-GLACE AND A ROOT VEGETABLE MEDLEY

Wine Pairing: 2009 OBERON CABERNET SAUVIGNON, NAPA VALLEY, CA

Dessert

HOMEMADE CHOCOLATE TERRINE

MENU AVAILABLE FRIDAY, FEBRUARY 10TH THROUGH TUESDAY FEBRUARY 14TH