

Valentine's Dinner

MEET IN PARIS



\$79/person (please no sharing)

Wine Pairing \$35/person (Optional)

**Prix fixe Menu including your choice of:
One Starter + One Main Course + One Dessert**

STARTERS

Fig & Blue cheese Salad

Fresh Figs, Saint Agur Artisan Blue Cheese, Red and Yellow Endive, Watercress, Caramelized Walnuts, Cranberries, Honey Champagne Vinaigrette

Feuillete de St Jacques

Pan Seared Baby Scallops and Shrimps, Bechamel Sauce, Puff Pastry

Lobster Bisque Maison

Croutons and Creme Fraiche

Wine Pairing choose one (optional):

Barton & Guestier, Bordeaux Blanc, France

McManis, Petite Syrah, California

ENTREE

Chateaubriand

8oz. Prime Filet Mignon, White Asparagus, Roasted Sweet Potato Gratin, Red wine Bordelaise Sauce

Seabass

Pan Seared Chilean Seabass, Saffron Glaze, Red Beet Puree, Baby Broccolini

Lobster

Poached Lobster Tail in Garlic and parsley Butter. Snow Pea Puree, Glazed Carrots, Lobster Sauce

Wine Pairing choose one (optional):

Chateau Magnol, Haut Medoc, France

Vocoret, Chablis, France

DESSERT

Trio de Fromages

Epoisses, Brie de Meaux, Tomme de Savoie, Mesclun, Caramelized Walnuts, Honeycomb, Toasted Baguette

Caramelized Apple Tarte Tatin

Creme fraiche, Caramel Sauce

Souffle au Chocolat

Crème Chantilly Maison

Wine Pairing choose one (optional):

Davis Bynum, Pinot Noir, Russian River

Eroica, Riesling, Columbia Valley