



## Valentine's Day Menu

Five Courses \$75 (5:30-7:15)

Seven Courses \$95 (7:30-10:30)

### First Course

#### **Marinated and Chilled Seafood Salad**

Grilled Shrimp, Octopus, Calamari, Fregola, Caperberries, Charred Lemon Vinaigrette  
2009 Corbières 'Pas de Louves' | Domaine Faillenc Sainte Marie

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### Second Course \*\*\*

#### **Pepper-Seared Yellowfin Tuna**

Creamy Polenta, Escarole, Red Onion, Blood Orange  
2007 Jurançon Sec Vieilles Vignes | Clos Lapeyre

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### Third Course

#### **À la Minute Spinach Soup**

Duxbury Oyster, Maple Sugar-Roasted Bacon, Parsnip Purée  
2006 Vouvray Sec 'Domaine du Clos Naudin' | Philippe Foreau

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### Fourth Course

#### **Pan-Seared Skate Wing**

Braised Endive, Mushroom Marmalade, Cured Meat Vinaigrette  
2009 Côtes de Provence Cru Classé Tibouren | Clos Cibonne

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### Fifth Course \*\*\*

#### **Rohan Duck Breast**

Sunchoke Purée, Maitake Mushrooms, Chocolate-Red Wine Jus  
2007 Ribera Sacra 'Lalama' | Dominio do Bibei

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### Sixth Course

#### **Butter-Poached Sirloin**

Roasted Peppers, Feta Cheese, Aged Balsamic  
2009 Crozes-Hermitage 'Les Galets' | Domaine des Hauts-Chassis

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### Seventh Course

#### **Flourless Chocolate Cake**

Blood Orange, Sesame Seeds, Tonka Bean Ice Cream  
2000 Riesling Beerenauslese | Peter Jakob Kühn

*With paired wines:*

*Add \$45.00 For Five Courses*

*And \$60.00 For Seven Courses*

\*\*\* *Not Offered on the Five Courses Prix Fixe Menu*

THIS MENU MAY CHANGE DEPENDING ON AVAILABILITY OF INGREDIENTS

\*THESE MENU ITEMS MAY BE SERVED RAW OR UNDERCOOKED

CONSUMING RAW AND UNDERCOOKED MEAT, FISH, SHELLFISH, POULTRY AND EGGS MAY RESULT IN FOOD BORNE ILLNESS,  
ESPECIALLY IF YOU HAVE AN EXISTING MEDICAL CONDITION.

PLEASE INFORM YOUR SERVER IF YOU HAVE ANY ALLERGIES OR DIETARY RESTRICTIONS.

