



Valentines day Dinner
February 14, 2010

Choice of 1st course.....

*Fricassee of Miyagi oysters, Chanterelle mushrooms, and Salmon
Caviar in Chardonnay Saffron Cream Sauce.

"Or"

*Celery Root Soup & Celery Apple salad w/ Almonds.

Choice of 2nd course.....

*Seared Diver Scallops over Warm Potato Salad, Serrano, Mesclun,
& Picholine olive vinaigrette.

"Or"

*Pan Roasted Sonoma Quail w/ soft polenta, Tatsoi, & Armagnac
scented jus.

Choice of 3rd course.....

*Cream Puffs with Chocolate Grenache.

"Or"

*Fresh Berries with a Brulee of Champagne Sabayon

Three course menu \$ 40 per person