



Happy Valentine's Day Chef's Tasting Menu

February 14, 2012

Champagne Toast

Cuvée Dom Pérignon, Rosé Champagne, 1996

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Sweet Garlic Soup

Avocado, Toasted Almonds

Pairing: Montinore Estates, Pinot Gris, Willamette Valley, 2009

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Shaved Celery Salad

Slow Cooked Egg, Pear Vinaigrette, Pickled Raisins

Pairing: Trimbach, Riesling, Alsace, 2005

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Roasted Pink Snapper

Cinnamon Dashi, Ginger Bok Choy, Red Chile

Pairing: Two Hands, Angels, Shiraz, McLaren Vale, 2008

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Grilled Lamb Chop

Smoked Chile Rub, Dark Chocolate Parisienne Gnocchi

*Pairing: Château De Pez, Bordeaux, Cru Bourgeois Exceptionnel,
Saint Estèphe, 2005*

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Lover's Duet

Chocolate Lava Cake

Roasted Strawberry

Molten Chocolate Center

Tiramisu

Chef's Tasting Menu including Champagne Toast 125

Paired Wines 45

Menu also available without toast or pairings



Executive Chef
Jason Porter

