



Joyeuse Saint Valentin!
Saturday-Sunday, February 13-14, 2010

\$38.95 per person

Early/late bird special:
\$33.95 before 6:30 and after 9:00
(or receive a complimentary glass of house wine)

Please make one selection for each course

Your meal includes a flute of Aria Sparkling Pinot Noir.
A wine-pairing recommendation follows each item.

1. ENTRÉE

Soupe de Maïs et Poulet

Roasted Corn Chowder with Chicken
Luna Nuda Pinot Grigio

Bisque de Tomates et Poivrons Rouges

Roasted tomato & red bell pepper bisque,
topped with garlic-herb crouton
Labouré-Roi Pinot Noir

Salade d'Épinards aux Fraises et Feta

Fresh spinach leaves with feta cheese, strawberries,
pine nuts, and red wine vinaigrette
Fountain Blue Riesling

Rillettes de Saumon

French salmon spread with mayonnaise, relish and herbs,
served with horseradish sauce and toast points
Dry Creek Fumé Blanc

2. PLAT DE RÉSISTANCE

Filet de Tilapia aux Crevettes

*Baked tilapia fillet with jumbo shrimp in
a garlic-leek cream sauce
Augey Bordeaux Blanc*

Blanc de Poulet aux Pécan et Sauce à l'Orange

*Oven-roasted, pecan & herb-encrusted chicken breast with orange-
molasses sauce; served with sweet potato mash
Astica Chardonnay*

Filet d'Agneau aux Epinards et Romarin

*Grilled lamb loin stuffed with creamy spinach, finished
in a rosemary jus; served with herb-roasted red potatoes
Parallèle 45 Côtes du Rhône*

Tournedos de Boeuf et Sauce au Vin Rouge

*Roasted filet mignon in red wine reduction sauce, served with
garlic-white truffle mashed potatoes and fresh asparagus
Château Borie de Noiallan Bordeaux Rouge*

3. DESSERT

Crème Brûlée

*Classic French egg custard
with caramelized sugar coating
Gagliardo Moscato*

Tarte aux Framboises et Glace à la Vanille

*Fresh raspberry tart,
served with scoop of vanilla ice cream
Rosa Regale Sparkling*

Gâteau au Chocolat et Crème Fouettée au Kalhúa

*Flourless chocolate cake with Kalhúa whipped cream
and cherry compote
Bonny Doon Framboise*

- *Vegetarian options are available upon request*
- *Sparkling juice or soft drink may be substituted for Sparkling Pinot Noir (Please, no wine or liquor substitutions)*
- *Price does not include additional beverages, sales tax or server gratuity*
- *Our regular dinner menu is not available either night*
- *Gift certificates and discount coupons may not be used on either evening*