



# *Valentine's Dinner*

## AMUSE BOUCHE

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CHILLED LOCAL DUNGENESS CRAB,  
PINE HILL ORCHARDS CITRUS, SUNCHOKE AND SORREL

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BUTTER POACHED LOBSTER,  
POTATO GNOCCHI, SEARED SCALLOP, SHRIMP AND NASTURTIUM

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ALMOND WOOD GRILLED FILET MIGNON,  
CREAMED SPINACH AND POMMES PURÉES,  
BLACK TRUFFLE JUS

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COWGIRL CREAMERY MT. TAM CHEESE,  
PLUM PRESERVES, ROASTED CASHEWS AND LOCAL HONEYCOMB

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VALRHONA CARAIBE CHOCOLATE MOUSSE,  
RED VELVET CRUMBLE, ROSE WATER MERINGUE,  
SPARKLING ROSÉ SORBET

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HOUSE MADE CHOCOLATES

\$110 PER GUEST

# *Wine Pairing*

LA POUSSIE SAUVIGNON BLANC,  
SANCERRE 2014

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TEETER-TOTTER CHARDONNAY,  
NAPA VALLEY 2013

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FAUST CABERNET SAUVIGNON,  
NAPA VALLEY 2014

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LUCIEN ALBRECHT ROSÉ,  
CRÉMANT D'ALSACE NV

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DOW'S LATE BOTTLED VINTAGE PORT 2009

\$65 PER GUEST