



Valentine's

First Course

Wok-Cooked Pink Peppercorn Shrimp

Lemongrass coconut puree, slow-dried pineapple and Asian herb salad

Wine

2008 Burgans Albarino *Spain*

Second Course

Sweet Potato and Gorgonzola Ravioli

Burnt shallots, winter vegetables, walnuts and spiced brown butter sauce

Wine

2007 Chateau De Segries Cotes Du Rhone *France*

Entree

Beef Tenderloin

Artichoke flower, smoked paprika aioli and dauphine potato La Espanola, chorizo beef jus with tomato-raisin peppers, burnt shallot, burnt squash and zuchini

Wine

2007 Rutherford Ranch Cabernet Sauvignon *Napa*

Dessert

Chocolate Fondue for Two

Wine

2008 Banfi Rosa Regale *Italy*