



Valentine's Dinner

February 14th 2012

prepared by executive chef Angelina Tagliavento

6:00 arrival, sparkling wine reception with appetizers

AMUSE BOUCHE

balsamic oven cured tomatoes & fresh basil mozzarella crostinis

paired with *Brut* from *Knapp Winery*

6:30 seating begins

1st COURSE

A Trio of Flavors

pepper crusted blue fin tuna with a fruit chutney
stuffed artichoke heart halves
thai cucumber shrimp

paired with 2010 *Dry Gewürztraminer* from *Hermann J. Wiemer Vineyard*

2nd COURSE

Pear and Asiago Arugula Salad

champagne vinaigrette - garlic crouton

paired with 2010 *Semi-Dry Riesling* from *Red Newt Cellars*

3rd COURSE

Petit Filet and Crab Cake

lobster beurre blanc sauce - caramelized shallot - carrots - hare covert

paired with 2008 *Cabernet Franc* from *Swedish Hill Vineyard*

4th COURSE

Palate Cleanser

blood orange & vanilla sorbet

5th COURSE

Dark Chocolate Ganache covered Strawberry Cake

white chocolate ribbons

paired with a *Pair of Semi-Dry Ports* from *Ports of New York*