



Valentine's Day 2010

***Melted Leek and Smoked Salmon Custard
Caviar, and Micro Amaranth***

NV Cremant de Bourgogne Rosé, Louis Bouillot, Burgundy, France

Pan Seared Sea Bass in a Lobster, Saffron and Pearled Pasta Essence

1999 Charles Heidsieck Brut Rosé, Reims, France

***Mint Roasted Rack of Baby Lamb with
Creamy Golden Potatoes and
Sweet Dumpling Squash***

1998 Henriot Vintage Rosé

Reims, France

***Brin D'Amour Cheese and Toasted Pecans with
Champagne Tossed Hearts of Romaine***

NV Drappier Rosé Brut 'Val des Damoiselles,' Urville, France

Duet of Dark Chocolate "Sweetheart" and Cherry Almond Tart

NV Moët & Chandon Nectar Imperial Rosé, Épernay, France

\$145 per person

Chef Daniel Bruce