

Valentine's Day 2014

ONE

CELERY ROOT SALAD

Radish, Fennel, Radicchio, Pomegranate Seeds and Goat Cheese Vinaigrette

Wine pairing: Patrick Bottex "Bugey Cerdon Rose La Cueille"

TWO

BRAMLETT FARMS TROUT MOUSSE

Brined Roe, Radish-Pea Shoot Salad

Wine pairing: Jean Jaques Girard Savigny les Beaune Rouge

THREE

choose one:

PETIT FILET

Truffled Parsnip Tart, Spicy Braised Escarole, Apple-Pecan Relish

Wine pairing: Château Beau Site St Esphe

AMERICAN RED SNAPPER

Root Vegetable Fregola, Hazlenuts, Arugula Pistou

Wine pairing: Lavernette Beaujolais "Leynes"

FOUR

BROWN BUTTER POUND CAKE

Milk Chocolate Buttercream

Wine pairing: Domaine La Tour Vielle Benylus Reserva