

# Valentine's Menu

## Amuse Bouche

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### Dungeness Crab

Avocado and valentine radish salad

*Voss Estate Sauvignon Blanc 2010 Martinborough, New Zealand*

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### Roasted Sturgeon

Bitter greens, beurre rouge and sturgeon caviar

*Mer Soleil Chardonnay 2010 Santa Lucia Highlands, California*

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## Intermezzo

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### Grilled Elk Loin

Truffled parsnips and elderberry jus

*Delibori Amarone della Valpolicella 2008 Veneto, Italy*

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### Selection of Artisanal Cheese

*Grahams LBV*

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### White Chocolate Pistachio Tart

Meyer Lemon Sauce

*Inniskillin Vidal Icewine 2007, Niagara*

**Chef de Cuisine: Trista Sheen**

**\$ 95 per person**

**\$150 with suggested Wine Pairings**

Excluding taxes and gratuities

**Table side duo of**

Nicolas Feuillatte Brut and Nicolas Feuillatte Rose Chouilly, France \$60