



Valentine's
Dinner Specials Menu & Wine Pairing
For February 12-14, 2010
9pm last seating

Appetizers

Heart Shaped Tomato Goat Cheese Tart
Caramelized Onions & Leeks / Cherry Tomato / Goat Lady Chevre / Balsamic reduction

2006 Storrs Winery Pinot Noir
\$38 per bottle \$10 per glass

Voodoo Prawns
Chilean Crab Stuffed Gulf Prawns / Wakame / Coconut Crusted
w/Black & White Sesame Seeds / Sweet Chile Dipping Sauce

2008 Husch Vineyards Sauvignon Blanc
\$28 per bottle \$7 per glass

Chipotle Clams
Clams / Roasted Chipotle Peppers/ Seafood Broth / Garlic / Shallots /
Cumin / Butter

2008 Shon Chardonnay
\$24 per bottle \$6 per glass

Spiced Candied Walnut & Cherry Salad
Farm Fresh Greens / Candied Walnuts / Dried Cherries / Shallot Vinaigrette

2006 Storrs Chardonnay
\$36 per bottle \$9 per glass



Entrees

Parmesan Portobello Steak

Balsamic marinated & cheese stuffed w/ Shitake Mushrooms / Sun-dried Tomato Jus / Cabbage-Wrapped Horseradish Potatoes

2006 SC Mountain Vineyards Quinta Cruz Tempranillo
\$32 per bottle \$8 per glass

Chicken Saltimbocca

Grilled Chicken Breast / Prosciutto / Basil / Mozzarella Cheese

2006 Storrs Winery, SC Mountain Pinot Noir
\$38 per bottle \$10 per glass

Seared Sea Scallops

Oven Roasted Sea Scallops / Sautéed Garlic & Spinach Risotto / Parsley / Lemon / Chives

2007 Storrs Winery, SC Mountain Chardonnay
\$36 per bottle \$9 per glass

New York Steak

Wood-Oven Roasted New York Steak / Bleu Cheese Butter / Santa Cruz Pale Ale Draft Beer / Battered Onion Rings

2005 Ahlgren Cabernet Sauvignon Bates Ranch
\$36 per bottle \$9 per glass

Wood Oven Roasted Prime Ribs

10 oz Cut / Au Jus / Horseradish / Roasted Garlic Mashed Potatoes

2006 SC Mountain Vineyards Quinta Cruz Tempranillo
\$32 per bottle \$8 per glass



Desserts

Red Velvet Cake
Layered Cake / White Frosting

Chocolate Mousse
Chocolate / Chambord Liqueur / Raspberry

House Signature Espresso-tini
Godiva Dark Chocolate Liqueur / Baileys Cream / Frangelico / Kahlua
Stoli Vanilla Vodka shaken with a shot of espresso.
Served in a chilled glass with roasted espresso beans.