



Warning: These foods contain **Aphrodisiacs** likely to stimulate those senses related to romance. Whether you're entertaining your significant other or significantly pursuing another, we're happy to offer several love potent dishes.

Butter Poached East Coast Oysters

Sweet **Onion** and Salsify Custard, **Caviar**, Fingerling Chips, Micro Herbs
Quintessa "Illumination" Sauvignon Blanc, Napa & Sonoma, CA, 2014
Or

Black Truffle-Ricotta Agnolotti

Parmigiano-Truffle Tuile, **Chives**, Toasted **Pine Nuts**, **Mushroom** Veloute
Pence "Passetoutgrains" Gamay Noir, Santa Barbara, CA, 2015

Seared Hudson Valley Foie Gras "French Toast"

(\$15 additional supplement)

Strawberries, Bourbon-Maple Reduction, Toasted **Almonds**, Brioche
Duckhorn Late Harvest Sauvignon Blanc, Sonoma, California, 2012

Haricots Verts Salad

Avocado Mousse, Tomato "Salsa", Charred **Peppers**
Cotija Cheese, **Arugula**, Cactus Vinaigrette
Domaine Ott, Rosé of Provence, France, 2015
Or

Artichoke-Potato Bisque

House-smoked **Salmon**, **Almonds**, **Basil** Oil, "Everything Salt"
Anselmi "Capitel Croce" Garganega, Italy, 2013

Butter Poached Maine Lobster

Gnocchi "Parisienne", Hazel Dell **Mushrooms**, "Sweet Pea"
Carrot-**Ginger** Sauce
Flowers, Chardonnay, Sonoma, California, 2014
Or

Prosciutto Wrapped Pheasant Breast

Crisp Polenta Cake, Glazed **Cipollini Onion**
Broccolini, **Pear** Mostarda-Foie Gras Sauce
Renato Ratti "Marcenasco" Barolo, Italy, 2012
Or

Prime Aspen Ridge Natural Angus Filet Mignon

Brie Whipped Potatoes, **Leeks**, Spinach
Roasted **Red Peppers**, Sauce Béarnaise
Emmolo, Merlot, Napa, California, 2014

Trio of Chocolate

Chocolate Mousse, Flourless Torte and Truffle
Hazelnut, Crème Chantilly, **Strawberries**, **Chocolate** Ganache
Taylor Fladgate LBV, Ruby Port, 2009
Or

Chai-Cardamom Crème Caramel

Poached **Cherries**, **Coconut** Tuile
Barros "Colheita 1985" Tawny Port
Or

MouCo Cheese's ColoRouge

Soft Ripened Cheese, Local **Honey**, Mission **Fig**, Crostini
Francis Coppola, Claret, Geyserville, CA, 2015

\$95 per Person

\$65 Wine Pairings

"In love, one and one are one." Jean Paul Sartre

