

Valentine's Dinner

MAY CHOOSE ONLY ONE OPTION PER COURSE FOR BOTH PARTIES

PRICE DETERMINED BY ENTRÉE CHOICE

FEBRUARY 12TH - 18TH, 2017

Inspired by the Cookbook

I N T E R C O U R S E S
A N A P H R O D I S I A C C O O K B O O K

Starters

TOMATO-BASIL SOUP

A HEART WARMER

~ OR ~

STRAWBERRY AVOCADO SALAD

A PERFECT LOVERS SALAD

Intermezzo

CABERNET SAUVIGNON ICE

EARTHLY FLAVOR

Entrée

AT \$70 PER PERSON

ARROZ INTEGRAL HORTELANO CON PIÑONES

BROWN RICE, VEGETABLE, AND PINE NUT PAELLA

~ OR ~

AT \$80 PER PERSON

CATALAN MAR Y MONTAÑA PAELLA

FROM THE CATALAN REGION OF SPAIN

THEIR VERSION OF SURF AND TURF

*ALL OF OUR MEAT IS ORGANIC AND GRASS FED

Dessert

CHOCOLATE FIG BUNDLES

ONE ALONE WILL NOT SATISFY

~ OR ~

WINE SOAKED CHERRIES AND PEARS

DRIZZLED OVER WARM POUND CAKE

WARM AND SENSUOUS

SERVED WITH A COMPLIMENTARY SPLIT OF VEUVE CLICQUOT

48 HOUR NOTIFICATION REQUIRED FOR DINNER REQUESTS
VEGETARIAN AND DIETARY RESTRICTED MENU OPTIONS AVAILABLE UPON REQUEST