

valentine's
Day 2011

GOAT TOWN

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APERTIF:

FRV 100, *Brun: Sparkling Gamay*
or
Cremont de Bourgogne, *Lucquet: Sparkling Chardonnay*

AMUSE BOUCHE

APPETIZER

Choice of:

Mache Salad

*Pomegranate, persimmon, hazelnuts
& Chianti vinegar dressing*

Florida Shrimp

*Sautéed in thier shells with Ommegang's Hennepin ale, coriander
& orange-chili butter*

Twice-Cooked Pork Belly

Overwintered parsnips & wild mushroom gastric

Roasted Bullsblood Beet "Borscht"

Crème fraîche & caviar

Wine Pairing:

Muscadet, *Domaine de la Pepiere: Melon de Borgogne*
or
Macon Village, *Guillot Broux: Chardonnay*

ENTREE

Choice of:

Spiced Vermont Quail

Three root vegetable hash & cider reduction

Sautéed Stone Bass

Truffled celery root puree, Zinfandel wine sauce & celery salad

Grilled Pasture-Raised Strip Loin

Horseradish mashed potatoes, sautéed spinach & sauce verte

Whole Roasted Maine Lobster for Two

Oyster stuffing, chervil butter & white root winter slaw

Wine Pairing:

Les Fontanilles, *Deux Anes: Carignan, Grenache, Syrah*
or
Beaujolais, *Brun: Gamay*

Dessert

Choice of:

Lemon Tart

Honey lavender crème fraîche, Marcona almonds

Carrot Cake

Marscapone, winter fruit compote

Zoe's Triple Double Knickerbocker Sundae

*Bitter chocolate sorbet, salted caramel ice cream,
bourbon chocolate fudge, buttered caramel sauce,
chocolate cream & caramel comb
(For two)*

Wine Pairing:

Cocchi Americano: *Italian digestif, made from Moscato di Asti*
or
Bonal Gentiane Quina: *French aromatized wine*
or
Quinta de Infantado, *Ruby or Tawny: Organic port wine*

\$60 per person
\$80 with wine pairings