



## *Valentine's Day 2010*

Grilled Quail, Wild Mushroom and Bacon Tart, Sour Cherry Vinaigrette  
*Pinor Noir "Couvent des Jacobins" @ Louis Jadot Burgundy*

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PanSeared Artic Char, Crab and Citrus Ravioli, Lobster Bisque Beurre Blanc  
*Riesling Pffafenheim Alsace*

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Phillo Pastry Wrapped Lamb Loin, Mushroom Duxelle, Ratatouille Pavé  
Pomme Dauphine, Sage Brown Butter Jus  
*Vacqueyras Domaine Perrin Rhone Valley*

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Le Dessert de la Saint Valentin  
*Sparkling Crémant de Limoux, Languedoc*

*\$80.00 / person*  
*Wine Pairing \$45.00*