

Valentine's Day

Four Course Prix Fixe \$48

(All items are available a la carte)

Foie Gras Mousse

Honey-Vanilla Reduction, Brioche

\$4.25

Champagne Poached Oysters

Celery Root Flan

Truffle Puree

\$11.25

(Roederer Estate, *Brut* Anderson Valley NV \$12.25)

Roasted Double-Breast of Squab

Drumstick Lollies

Lentils and Giblets, Salsify

\$32.95

(Chateau de Malleret, *Bordeaux* Haut-Medoc 2003 \$15.00)

Banana Souffle Glacee

Peanut Butter Tuiles

\$5.25

(Calera, *Dessert Viognier* Mt. Harlan 2006 \$9.00)