

Valentine's Menu

Friday & Saturday, February 10 & 11, 2012

Appetizers

Creamy asparagus bisque

with Nancy's cheddar cracker 5
Pinot Gris, MacMurray, Russian River 12

Raspberry-chipotle baby brie with toasted almonds 8

2007 Chardonnay ~ Lageder, Italy 11

Shrimp Cocktail 8

2008 Albarino ~ Legado Conde, Navarro 11

Caviar cream tart

with rye crackers 7.5
Brut Rose ~ Segura Viudas, Spain 8

Entrées

Duck Breast with pomegranate gastrique

broccoli rabe and sweet potato mousseline 30
Pinot Noir ~ Turtle Creek, Lincoln 13

Filet mignon with cocoa-port sauce

sweet potato ribbons, haricots verts and pommes de terre puree 30
2007 Merlot ~ Tobin James, Paso Robles 13

Orange ginger salmon filet

sautéed kale and cracked wheat with pine nuts 25
2007 Riesling Kabinett ~ Bollig-Lehnert, Piesporter 12

Wild mushroom stroganoff

in a savory cocoa gravy served over pappardelle with citrus-beet salad 20
2006 Zinfandel ~ Turtle Creek, Lincoln 13

Chicken Breast with cocoa-cumin-cinnamon crust,

carrot soufflé and wild rice pilaf 25
Chardonnay ~ De Loach, Russian River. 14

Nancy's lobster pot pie

mirapoix brunoise, puff pastry crust and blood orange & grapefruit salad 29
Prosecco ~ Adami, Italy 10

Desserts

Linzer tart

with macadamia nut crust, raspberry filling and crème chantilly 8
Warres Otima 10 Year Old Tawny Port, Portugal 10

Madagascar vanilla bean crème brûlée 7.5

Brut Reserva, Segura Viudas, Penedés 8

Caramel chocolate seduction

mini fudgy chocolate cake with caramel-nut topping 7.5
Brut Reserva, Segura Viudas, Penedés 8

White chocolate and lime cheesecake

with dark chocolate cookie crust 8

Cacao nib goat cheese with honey

and Effie's oat cakes 7.5
2009 Sauvignon Blanc ~ Joel Gott, St. Helena 9

Nancy reserves the right to make minor changes to this menu as the market dictates.