



Valentine's Day

February 14th, 2010

FIRST COURSE

chilled oysters with dungeness crab and avocado mignonette

charcuterie board: duck prosciutto, pork rillettes, salt cured foie gras,
pickled beets and horseradish cream

grilled maitake mushroom with sunchoke fonduta and oregon black truffles

*pairing for all 3 choices: 2007 Dama del Rovere - Durello Brut - Veneto, IT
or premium pairing: 2005 Soter - Brut Rose - Willamette Valley, OR*

SECOND COURSE

beer-braised pork belly and arugula salad with candied meyer lemon, pomegranate and hazelnuts

*2005 Helfrich - Grand Cru Riesling - Alsace, FR
premium: 1996 Jos. Christoffel Jr. - Spätlese Riesling - Mosel Saar Ruwer, DE*

belgian endive salad with blood orange, grilled broccolini, castelvetro olive hollandaise

*2008 La Chaussyne - Rosé - Southern Rhone, FR
premium: 2008 Terredora - Greco Di Tufo - Campania, IT*

prairie creek farm carrot bisque with clams and house made chorizo meatballs

*2008 Eyrie - Pinot Blanc - Willamette Valley, OR
premium: 2008 Alzinger - Grüner Veltliner Federspiel - Wachau, AT*

THIRD COURSE

braised beef short rib with blue cheese gnocchi, wilted spinach and celery salad

*2005 Mt Eden Vineyards - Cabernet Sauvignon - Saratoga, CA
premium: 2007 Andrew Will - Champoux Vineyard - Horse Heaven Hills, WA*

butternut squash and swiss chard gratin with almond parmesan cream and sautéed brussels sprouts

*2008 Remy - Sangiovese - Red Mountain, WA
premium: 2006 René Leclerc - Gevrey Chambertin - Côte de Nuits, FR*

grilled salmon with lobster saffron sauce, braised fennel and potato purée

*2008 Brick House - Pinot Noir - "Select" - Ribbon Ridge, OR
premium: 2007 Antica Terra - Pinot Noir - Willamette Valley, OR*

FOURTH COURSE

orange and sweet cream panna cotta with hibiscus jus and pistachio florentine

*2008 Vietti - Moscato d'Asti - "Cascinetta" - Piedmont, IT
premium: 2000 Felsina - Vin Santo - Tuscany, IT*

chocolate and sesame semi freddo in a phyllo nest with bruléed bananas and fudge sauce

*Blandys 5 year Verdelho Madeira
premium: Lustau - Pedro Ximenez "San Emilio" - Sherry - Spain*

\$60/person, gratuity not included

optional wine pairings available for \$25/person or \$50/person for premium wine pairings

Executive Chef Gregory Denton - Chef de Cuisine Gabrielle Quiñónez