

## VALENTINE'S DAY MENU

February 14, 2012

red beets and watercress  
| spicy hazelnuts, crème fraiche, fried shallots

*Mountain Dome Brut, WA  
(Chardonnay-Pinot Noir-Pinot Meunier)*

smoked scallop  
| forbidden rice, citrus cream, pine nut puree

*2007 Mercer Riesling, Yakima Valley*

cocoa nibbed hanger steak  
| rapini, hedgehog mushrooms, dijon butter

*2007 Covington Cellars Josie Rose, Red Mountain  
(Sangiovese)*

duo  
| dark chocolate bavarian  
marjoram cream, herbed caramel  
| candied hazelnut white chocolate bar  
spiced honey tuille & vanilla

*2007 Anam Cara "ice-wine" Gewürztraminer*

Menu - \$49 per person | \$98 per couple  
Wine Pairing - \$29 per person | \$58 per couple

craig hetherington | executive chef  
taylor johnson | sous chef  
will fausser | pastry chef