



Saturday, February 13, 2010

and

Sunday, February 14, 2010

**Amuse Bouche**

**Chilled Mexican Corn Truffle Soup and Tangerine Crema**

**Janos Valentine's Tasting Menu**

**Dungeness Crab and Wild Licensed Mexican Shrimp with Champagne Caviar  
Vinaigrette**

served chilled with pink grapefruit, avocado crème fraiche and baby beet shoots

*J Sparkling Cuvee Brut 20, Russian River, California*

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**Butter Poached Lobster Tail and White Asparagus**

with foraged wild mushrooms, cipollini onions, braised pork belly, lobster sauce and tarragon beurre blanc

*Jean-Philippe Fichet, Auxey-Duresses White Burgundy, France, 2007*

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**Colorado Rack of Lamb**

chops from mustard glazed and roasted lamb rack with creamy polenta, dried heirloom tomatoes, kalamata olives, sauce verte and spicy red wine sauce

*Betts and Scholl "Black Betty," Shiraz, Barossa, Australia, 2007*

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**Duet of Dark and White Chocolate**

Marquise of Venezuelan dark chocolate, Tahitian vanilla bean-white chocolate Anglaise, candied kumquats, mint and tangerine syrups with cotton candy

*Dashe Late Harvest Zinfandel, Dry Creek, 2007*

**Prix Fixe**

**\$80.00**

with wine pairings

**\$125.00**

(tax and gratuity additional)

**Vegetarian and All Fish Menus Available Upon Request**