

SANGRIA GRILLE

VALENTINE'S DAY 2012 TASTING MENU

\$55 PER PERSON



amuse

SALMON CROQUETAS

Salmon, Potato, Garlic, Parsley, Onion, Panko, Huancaina Sauce

(Villa Sandi Prosecco Fresco, Veneto, Italy)

appetizer

CEVICHE

Mahi Mahi, Lime, Garlic, Sarza Criolla, Habanero, Sweet Potato, Cancha

(L'Ecole No. 41 Semillon '09, Columbia Valley, Washington)

soup

PARSNIP VICHYSOISE

Yukon, Parsip, Local Root Duxelle, Beet Chip, Cilantro Oil

(Rex Hill Pinot Noir '09, Willamette Valley, Oregon)

salad

BORDEAUX SPINACH

WSU Organic Bordeaux Spinach, Chevre, Grapefruit Segments, Pistachio, Vinaigrette

(Chateau de Campuget Rose '11, Costieres de Nimes, Rhone Valley, France)

fish

RAULS FISH

Fish, Mirepoix Puree, Roasted Garlic, Potato Pave, Fennel Butter, Turmeric Oil

(Spann Vineyards Chardonnay Carneros '08, Gustaffson Estate, Sonoma, California)

bird

BRAISED PISCO DUCK

Duck Leg, Pisco Liquor Flambée, Braised Red Onions, Garlic, Yucca

(Fabre Montmayou Gran Reserva Malbec '08, Mendoza, Argentina)

meat

NEW ZEALAND LAMB CHOP

Oregano, Olive Oil, Toasted Feta Pilaf, Thyme, Chimichurri Oil, Lemon

(Terredora di Paolo Aglianico '08, Irpinia, Italy)

dessert

THREE WAYS

POTS DE CRÈME. Milk Chocolate Crème, Dark Mousse, White Chocolate Cream

CHEESECAKE. Banana, Tahitian Vanilla Bean, Ducle de Leche, Crumbled Crust, Brulee Waifer

TRES LECHES. Almond Cake, 3 Milks, Hazelnut Crème Fraiche, Strawberries

(Quady Winery Black Muscat 'Elysium' '08, California)

