



*Valentine's*

*First Course*

**Potato Leek, Black Pepper Smoked-Spinach Napoleon**

Black pepper, Stickney Hill locally farmed goat cheese, Harold's micro greens and apple-beet sauce

*Wine*

2008 Bernardus Chardonnay *Monterey*

*Second Course*

**Sweet Potato and Gorgonzola Ravioli**

Burnt shallots, winter vegetables, walnuts and spiced brown butter sauce

*Wine*

2007 Chateau De Segries Cotes Du Rhone *France*

*Entree*

**Grilled Plantain Wrapped Avocado**

Remesco sauce, 48 hour tomatoes, grilled scallions, peppers, olives and marcona almonds

*Wine*

2007 Castle Rock Pinot Noir *California*

*Dessert*

**Chocolate Fondue for Two**

*Wine*

2008 Banfi Rosa Regale *Italy*