

Post Meridian

Valentine's Dinner

February 14, 2010

Prix fixe menu

Gougères
Mumm Napa Brut Prestige

Cream of spinach arugula soup with chives



Choice of first course

Mixed greens, Cara Cara Navel orange, roasted red beets,
levain croutons & citrus vinaigrette
2005 Edmunds St. John Witters Vineyard Pinot Grigio

Arctic Char *mariné* with lemon, dill, chives & *fleur de sel*
2006 Tolosa Estate Vineyards Edna Ranch Pinot Noir

House-made chicken liver pâté served with toasted levain
2001 Ehn Chardonnay BA



Choice of main course

Fresh pasta *pochettes* filled with chanterelle mushrooms
in a roasted garlic *crème fraîche* sauce
2006 Tolosa Estate Vineyards Edna Ranch Pinot Noir

Whole rainbow trout stuffed with jasmine rice, oyster mushrooms
& aromatics, baked in vermouth & cream
2003 Ehn Riesling

Grilled lamb chops with Madeira-rosemary reduction on puréed potatoes
served with butter-braised carrots
2004 Bonny Doon Vineyard Le Cigare Volant



Meyer lemon tart with raspberry coulis
Vignatta Moscato Bianco

Valrhona *chocolat noir* truffle with raspberry filling
& a very Happy Valentine's Day!

\$68 prix fixe menu per person
Suggested wine pairings listed below menu items are à la carte

Organic, local & sustainable ingredients are the first choice in our kitchen.

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