

# B A R T A R T I N E

*St. Valentine's Day Dinner 2010*

*Glass of Prosecco or Prosecco aperitif with house-made blood orange syrup*

*first course*

Hoffman chicken terrine, parsley oil, mustard, toast  
2005 La Viarte Tocai Friulano, Friuli, Italy

*or*

Pickled Monterey Bay sardines, soft boiled egg, preserved lemon, pea shoots  
2008 Punta Crena Vermentino, Liguria, Italy

*second course*

Dungeness crab salad, purple nagoya and white peacock kale, watermelon radishes, egg, buttermilk dressing  
2008 La Garreliere "Cendrillon", Loire Valley, France

*or*

Crispy veal tongue salad, rocket, Andante pecorino, anchovy dressing  
2003 Cantine Valpane Barbera del'Monferrato, Piedmont, Italy

*third course*

60-day dry aged Marin Sun Farms ribeye au poivre, twice baked parsnips, bitter greens  
2007 Mas Des Dames "La Dame", Languedoc, France

*or*

Baked Quinalt River steelhead trout, baby carrots, turnips, English peas, steelhead roe beurre blanc  
2006 Stubbs Vineyard Pinot Noir, Marin, California

*fourth course (\$10 supplement)*

Andante Dairy "Minuet" ~ semi-soft goat's milk ~ honeycomb and fresh fruit  
2008 Daniel Chotard Sancerre, Loire Valley, France

*fifth course*

Double chocolate trifle with amarena cherries and whipped cream  
Niepoort Ruby Port, Douro Valley, Portugal

*or*

Passionfruit sorbet and prosecco float with vanilla bean shortbread  
2005 Domaine de Durban Muscat, Rhône Valley, France

*80 prix fixe*

*40 wine pairing supplement*