



Valentine's Chefs Tasting Menu
WITH WINE PAIRINGS

Tuesday, February 14, 2012

AMUSE-BOUCHE

House Cured Salmon · Crème Fraîche · Caviar · Cucumber Geleè

FROM THE GARDEN

Beet Salad with Feta Cheese, Arugula, Toasted Pine Nuts

Cordonius Brut Champagne

SOUP

Asparagus Bisque

SEAFOOD

Lobster Risotto with Lemon Grilled Shrimp

Kim Crawford Sauvignon Blanc - Marlborough, New Zealand

INTERMEZZO

Coconut Lemon-Grass Sorbet

ENTRÉE

Choice of

Beef Filet Mignon or Mushroom Chicken Roulade or
Red Grouper Fillet with Butternut Squash Gnocchi and Wilted Baby Greens

Alamos Malbec - Mendoza, Argentina · Sonoma Cutrer Chardonnay - Sonoma, California

DESSERT

Chocolate Covered Goat Cheese Cake with Port Wine Glazed Cherry

Righten Pinot Grigio - Friuli-Venezia Giulia, Italy

Call 334.481.5166 for reservations.

\$50++ per person · \$72++ per person with wine pairings · Seating Times 5PM-10PM