

Carpe-Vino
Old Town Auburn

Valentine's Day 2010

COURSE ONE

ROASTED ORGANIC BEETS

PINE HILL ORCHARD CITRUS, WATERCRESS, GOAT CHEESE MOUSSE

OR

ORGANIC MIXED GREENS

PORT SOAKED CHERRIES, APPLE, PECANS, BUTTERMILK BLUE CHEESE

OR

ROMAINE HEART CAESAR

GRANA PADANO, WHITE ANCHOVY, PRESERVED MEYER LEMON, CROUTONS

COURSE TWO

PUREE OF CAULIFLOWER SOUP w/ WHITE TRUFFLE OIL

COURSE THREE

PAN-ROASTED ALASKAN SABLEFISH

CRISPY JASMINE RICE CAKE, BOK CHOY, RED CURRY-COCONUT EMULSION

OR

GRILLED CREEKSTONE FARMS FILET MIGNON

POTATO ROSTI, CREAMED WINTER GREENS, ROASTED SHALLOT

OR

BACON-WRAPPED PORK TENDERLOIN

VANILLA- SWEET POTATO PUREE, BRUSSELS SPROUTS, HUCKLEBERRIES

COURSE FOUR

MEYER LEMON CRÈME BRULEE

PINE NUT SHORTBREAD

OR

DARK CHOCOLATE MOUSSE TERRINE

RASPBERRIES, PISTACHIO, FRAMBOISE CRÈME ANGLAISE

Substitutions Politely Declined

\$55.00 PER PERSON

APPETIZERS FOR TWO; \$15.00 -EACH SUPPLEMENTAL-

CHILLED SHELLFISH PLATTER:

OYSTERS, SHRIMP, DUNGENESS CRAB WITH SAUCES AND LEMON

SELECTION OF DIPS WITH WARM PITA:

HUMMUS, SPICED EGGPLANT, OLIVES, FETA

FOIE GRAS AND CHICKEN LIVER MOUSSE:

PICKLED RED ONION, POMEGRANATE SYRUP, BRIOCHE