



It's All About Love

Amuse Bouche

* HEARTS OF PALM

Lime Zest, Tofu Cheese and Crispy Bread
Sparkling Brut Rose, Laetitia, Santa Ynez

Appetizer Choice

* TWIN FLAME MIXED GREENS SALAD

Dehydrated Spiced Walnuts, Red Onion, Apple Plumped
Cranberries and Champagne Vinaigrette
Sauvignon Blanc, Grandes Perriers '07 Sancerre, France

* SWEET MOMENTS OF ASPARAGUS TERRENE

Sun Dried Tomato, Beets, Balsamic Glazed Portobello, Lemon Oil and Lemon Zest
Sauvignon Blanc, Grandes Perriers '07 Sancerre, France

HEAVEN SENT HOUSE MADE VODKA CURED SALMON

Caviar, Quail Egg, Lemon Oil, Espelette and Steamed Fingerling Potato
Sauvignon Blanc, Grandes Perriers '07 Sancerre, France

Soup

* MAGICAL CREAMY TOMATO BISQUE

Basil Oil and Herb Croutons

*Lovers Plate For Two
Choice Of*

BE MY SEAFOOD PLATE MEDLEY

Shrimp and Lemon Ceviche, Lump Crab with Corn, Piquello Peppers and Herb Mayo, Ash Seared
Tuna with Moroccan Spice Emulsion and Nicoise Calamari with Cold Pressed Olive Oil
Malvasia Bianca, Palmina '07 "Larner Vineyard" Santa Ynez

* I'LL BE YOUR VEGETABLE PLATE MEDLEY

Spiced Yam and Sunchoke Puree, Herb Marinated Artichoke Hearts with Zoe Olive Oil, Beet Salad Tossed
with Basil and Riesling Vinaigrette, Cucumber Tomato Salad with Cumin and Lemon Dressing
Rose, Chateau D'Esclans '07 "Whispering Angel" Provence, France

* INDICATES VEGAN

Entree Choice

COSMIC UNIONS VEGAN DUCK

Potato Puree, Bok Choy Heirloom Carrots and Cranberry Chutney
Merlot, Lange Twins '07 "Reserve", Clarksburg

SOUL MATES CREAMY PEARL COUS COUS

Roasted Mushrooms, Corn, Asparagus and Truffled Huilicoche
Dolcetto d'Alba, Giacosa '07 Piedmont, Italy

OH YOU OVEN ROASTED WILD SALMON

Lentils De Puy, Tomato Emulsion, Petite Fennel Slaw with Herb Mayo and Citrus Greens
Pinot Noir, Rossignol '06 Burgundy, France

IN THE MOOD BUTTER POACHED LOBSTER

Vanilla Parsnip Puree, Cauliflower, Sherry Roasted Cippilini
Onions, Snap Peas and Corn Emulsion
Chardonnay, Talley '07 Edna Valle

CAN IT BE OVEN ROASTED FILET MIGNON

Roasted Fingerling Potatoes, Watercress Salad with Salmarigillo Vinaigrette
Goat Cheese and Truffled Cippolini's
Meritage, Hyde de Villaine '04 "Belle Cousine", Carneros

Dessert Choice

ENDEARING ORANGE FLAN

Organic Orange Flan and Fresh Berry Topping
Black Muscat, Elysium '07, "Two Hearts" California

WAVES OF PASSION POLENTA WHEAT FREE SWEET CAKE

Pineapple Rum Chutney and Coconut Ice Cream
Saint-Croix-Du-Mont, Chateau Roustit '03 Bordeaux, France

BE STILL MY HEART - VERMONT MAPLE CHEESECAKE

Macerated Berries and Mint
Tawny Port, Quinta do Infantado "10 year" Douro, Portugal

CUPID'S DOUBLE CHOCOLATE GANACHE CAKE

Chambord Coulis and Fresh Raspberries
Banyuls, Joseph Nadal '96 "Odysseus" Grand Cru

MIND SOARING WINE FLIGHT

3 OZ. POUR \$45

TRADITIONAL 100

VEGETARIAN 90

