

A ROMANTIC VALENTINE'S DINNER

Thursday, February 14, 2008 - 5 p.m. to 11 p.m.

Romance your sweetheart and your taste buds with our passion inspired menu!

\$65 Per Person for a 4-Course Prix Fixe Dinner

Live Entertainment

STARTER

Warm Goat Cheese and Date Antojito with cubano bread, crispy tortillas, and savory churros for dipping

recommended wine pairing: Prius de Moraña, verdejo, rueda, spain, 2005 9.50

APPETIZER HIGHLIGHTS

Oysters and Caviar hood canal oysters with habañero fuji apple mignonette, plantain apple blinis, and paddlefish caviar

recommended wine pairing: Licia, albarino, rias baixas, spain, 2006 11.00

Spanish Cheese Envolvura flaky pastry stuffed with warm spanish cheese; served with fresh grape piquillo pepper relish

recommended wine pairing: Adriano, white meritage, douro valley, portugal, 2005 10.50

ENTRÉE HIGHLIGHTS

Cocoa Crusted Squab with Coffee Vinaigrette served with sherry onion cream and quinoa pilaf with dried fruit

recommended wine pairing: Protocolo, tempranillo, laguardia, spain, 2005 7.50

Pan Seared Striped Bass with Meyer Lemon Compote on a bed of spanish paella

with purple artichokes, garbanzo beans, and preserved lemons

recommended wine pairing: Alta Vista, torrentes, salta, argentina, 2006 8.50

DESSERT HIGHLIGHTS

Coconut Ginger Crema Quemar a cuban treat of coconut and ginger infused custard with a caramelized sugar topping

Torta de Tres Leches with passion fruit and prickly pear sauces

WINE FLIGHTS AND COCKTAILS

El Dúo glasses of two recommended wine pairings 16.00

El Trío glasses of three recommended wine pairings 26.00

Pomegranate Mojito witch's rock costa rican rum
muddled with fresh lime, mint, and pomegranate seeds 12.00

Cupid's Arrow sparkling cava, cointreau, and cranberry juice 12.00

