

dbar

Valentine's Day, February 14th 2018

4 Courses \$69 per person

with wine pairings \$99

First:

Sweetheart Ravioli

A Trio of "Lovely" Beets Filled with Laura Chenel's Chevre & Walnuts

Brut Rosé ~ Grandial ~ France ~ NV

Second:

Love Bird

Confit Chicken, Orecchiette, Tarragon, Mushrooms, Brussels Leaves, Crème Fraiche

Sauvignon Blanc ~ Flint & Steel ~ Napa Valley ~ CA ~ 2016

Prime Beef Carpaccio with the "3 of Hearts"

Wagyu Eye Round, with Celery Hearts, Hearts of Palm & Hearts of Romaine Salad,
Shaved Parmesan, Roasted Cipollini Onions, Rosemary-Mustard Aioli

Pinot Noir ~ Straight Shooter ~ Oregon ~ 2015

Honey Bunny

Acacia Honey Braised Rabbit, Cavatelli, Pecorino, Arugula, Carrots, Parsley

White Burgundy ~ Cavé de Lugny ~ Macon Villages ~ France ~ 2015

Entrée:

Osso Buco

Braised Veal Shank, Soft Polenta, Garlic Broccoli Rabe, Mushrooms, Natural Jus

Rhone Blend ~ Chateau Pesquie ~ Terrasses ~ Rhone ~ France ~ 2014

Seared Atlantic Cod

Pan Roasted Cod, Potato Gnocchi, Portuguese "Fisherman's Stew", Kale, House
Smoked Sausage

Albariño ~ Burgans ~ Rias Baixas ~ Spain ~ 2014

Rib Eye Love You

Grilled 8oz "Heart" of the Ribeye, Sour Cream and Horseradish Mash,
Chantenay Carrots, Haricot Verts, Natural Jus

Cabernet Sauvignon ~ Columbia Crest ~ H3 ~ Washington ~ 2015

Dessert:

Chocolate Tart

Raspberry, Peanut Butter Ice Cream

Graham's ~ 10 Year Tawny Port

Coconut Mousse

Strawberries, Basil

Sauternes ~ Castelnau de Suduiraut