

dbar

Valentine's Day, February 14th 2019

4 Courses \$69 per person

with wine pairings \$99

First:

Sweetheart Ravioli

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

Grandial *Brut Rosé* France

Second:

Love Bird

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

Vidal Fleury *Côte-du-Rhône Blanc* Southern Rhône Valley, France

Prime Beef Carpaccio with the "3 of Hearts"

Wagyu Eye Round | Celery Hearts | Hearts of Palm & Hearts of Romaine Salad Shaved

Parmesan | Roasted Cipollini Onions | Rosemary-Mustard Aioli

Marchesi di Barolo *Barbera del Monferato* Piedmont, Italy

Honey Bunny

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

Stephen Vincent *Pinot Noir* Central Coast, California

Entrée:

Osso Buco

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

La Linda *Malbec* Mendoza, Argentina

Seared Atlantic Cod

Pan Roasted Cod | Potato Gnocchi | Portuguese "Fisherman's Stew" | Kale | Chorizo

Nielson *Chardonnay* Santa Barbara, California

Rib Eye Love You

Grilled 8oz "Heart" of the Ribeye | Sour Cream and Horseradish Mash

Chantenay Carrots | Haricot Verts | Natural Jus

Columbia Crest *H3 Cabernet Sauvignon* Columbia Valley, Washington

Dessert:

dbar Espresso Martini Tiramisu

Marsala | Mascapone Ice Cream

Lustau *East India Solera Sherry* Jerez, Spain

Meyer Lemon Tart

Winter Citrus and Orange Blossom Marmalade | Poppy Seed Ice Cream

Quady *Essensia Orange Muscat* Central Valley, California

Box of Chocolates

Chocolate Macaroons | Raspberry Truffles | Hazelnut Fudge

Graham's *10 Year Tawny Port* Douro Valley, Portugal