

*Valentine's Day
At The Wine Market
Sunday, February 14th
\$49 per person*

(WINE PAIRING PROVIDED FOR AN ADDITIONAL \$20)

First Course

crumbled feta, canary melon, port-wine reduction

Second Course

**(Anton Bauer Gruner Veltliner Gmörk 2008 Wastram, Austria ~~~
Solana Vinas Viejas 2005 Yecla, Spain)**

housemade saffron ravioli, preserved tomato

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field greens, bleeding heart radish, pink peppercorn dressing, potato gnocchi croutons

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slow roasted asian pear soup, hickory pear reduction

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corned duck leg, sauerkraut dusted crostini, swiss cheese crumble

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sweet corn crusted oysters, curry emulsion, mandarin orange

Third Course

(Buena Vista Chardonnay 2006 Carneros, California ~~~ Lolonis Zinfandel 2005 Redwood Valley, California)

rare seared ahi tuna, bulgur salad, preserved lemon, house made naan

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aged prime sirloin, sauce choron, carrot-raisin panisse, red chard

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pan seared spiced sea scallops, braised speck risotto, red kuri squash, cranberry mostarda

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bacon cured braised veal osso bucco, lacinato kale, burnt orange peel relish

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tagliatelle pasta, walnuts, asparagus tips, hooks bleu cheese, smoked maitake mushroom

Dessert

**(Patrizi Moscato, 2005 Italy ~~~ LillyPilly Nobile Blend, 2002 Aust. ~~~
Balbo "Viruso" Late Harvest Malbec, 2005 Argentina)**

anjou pear tart-tatin, bacon butterscotch, creme fraiche

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chocolate pavé, peppermint ice cream, cocoa nib streusel

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honey roasted carrot cake, mascarpone, ginger semifreddo

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passionfruit sorbet