

REDWOOD

r e s t a u r a n t a n d b a r

Valentine's Day - February 14th, 2010

\$59 per person
\$25 wine pairing

Amuse Bouche

Arancini, Risotto Fritters, Fonduta
Conde de Subirats Cava

Appetizers

Sunchoke Soup, Brussels Sprout Leaves, Swiss Chard Pesto
Octavia Pinot Noir

Game Consommé, Braised Seasonal Mushrooms, Foie Gras Crouton
Octavia Pinot Noir

Watercress Salad, Celery Root, Baby Artichokes, Grana Padano, Truffle Vinaigrette
Manifesto Sauvignon Blanc

Small Lobster Sandwiches, Brioche, Tarragon-Vanilla Crème Fraiche, Pepper-Cress
Domaine de Bernier Chardonnay

Terrine of Foie Gras, Warm Short Rib & Cippolini Onion Relish, Walnut-Raisin Bruschetta
Horton Petit Manseng

Entrées

Seared Halibut, Cauliflower Puree, Braised Lettuce, Baby Beets
White Hall Viognier

Miso Glazed Black Cod, Spicy Rock Shrimp Dumplings, Bok Choy, Shitake Broth
J&H Selbach Dry Riesling

Crispy Phyllo Cannelloni, Roasted Winter Vegetables, Brocolinni, Lemon-Truffle Butter
Jermann "Vinnæ"

Spice Roasted Rack of Lamb, Shoulder Gratin, Rainbow Swiss Chard, Celeriac Puree, Cranberries
Albemarle Simply Red

Wood-Grilled Filet of Beef, Horseradish Potatoes, Creamy Spinach, Trumpet Mushrooms
Wall Cellars Cabernet Sauvignon

Pan-Roasted Duck Breast & Confit, Chestnut Hash, Black Kale, Fresh Pomegranate Jus
Freemark Abbey Chardonnay

Prix Fix Menu May Not Be Shared, No Substitutions

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Desserts

White Chocolate-Strawberry Mille Feuille

Dow's 10 year Tawny Port

Spiced Blini, Caramelized apples & Bourbon Pecan Sauce

Hardys Botrytis Semillon

Salted Caramel & Chocolate Tart, Candied Citrus

Dow's 10 year Tawny Port

Almond Cake, Poached Pear & Fresh Currants

Michele Chiarlo Moscato d'Asti

Sorbet selection

Banfi 'Rosa Regale' Brachetto d'Acqui

Valentine's Day Specialty Cocktails

\$8 each

Weekend Getaway, Blood Orange Syrup, St. Remy, Orange Liqueur

Lover's Delight, Sparkling Wine, Blood Orange Syrup, Crème de Cassis

Lady in Red, Stoli Orange, Orange Liqueur, Cranberry & Lime Juice

Owner Jared Rager

Executive Chef Blake Schumpert

General Manager Jawad Saadaoui