

VALENTINE'S DAY 2012

FIRST

butter lettuce salad

stuffed rosemary-roasted red bliss potatoes, chive crème fraîche, radicchio, crispy shallots, lemon vinaigrette

crab and roasted pear bisque

sherry-chive crème fraîche, sweet garlic crab fritters, baby green salad

SECOND

pan-seared alaskan scallop

parmesan polenta cake, pine nuts, golden beets, edamame, balsamic-brown butter vinaigrette

crispy chicken-sesame 'lollipop'

tamarind soy glaze, bbq braised cabbage, cilantro, pickled cucumbers, daikons & carrots

THIRD

butter-poached lobster & royal shrimp risotto

saffron, spanish chorizo, sautéed asparagus, hearts of palm

braised creekstone short ribs

celery root purée, roasted wild mushrooms, celery root-hazelnut salad, red wine-pomegranate gastrique

wild alaskan king salmon

smokey chipotle syrup, citrus and baby artichoke salad, avocado purée, watercress

toasted rosemary gnocchi

butternut squash, caramelized brussel sprouts, wild mushrooms, salted nuts, truffle nage

DESSERT

honey-roasted misson figs

sweet creamy ricotta, vanilla bean ice cream, warm chocolate-hazelnut caramel, granola

red velvet cupcake

dark chocolate ganache center, whipped cream cheese frosting

artisanal cheese plate *with accents*

a chef's selection of three cheeses with housemade fruit preserves

TASTING MENU

four-course menu \$65 | choose one of each

four-course wine pairing \$25

REDWOOD

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