

C-Street Valentines Day Dinner Menu

February 14th, 2012 6pm-10pm

Course One

Lobster Risotto

*Lobster Risotto in a rich Bourbon and Marscapone Cheese Sauce
Gruet Blanc de Noir Sparkling Wine*

Course Two

Arugula and Watercress Salad

*Pear, Gorgonzola Cheese, Toasted Walnuts and Limoncello Vinaigrette
Landmark "Overlook" Chardonnay, Sonoma 2009*

Course Three

Pepper Crusted Tenderloin of Beef

Brandy Truffle Demi Glace

&

Lump Crab Stuffed Prawns

*Fire Roasted Red Pepper Goat Cheese Sauce with
Grilled Polenta and Fresh Seasonal Vegetables
Justin Cabernet, Paso Robles 2009*

Course Four

Chef's Chocolate Sampler

Justin Obtuse, Paso Robles 2009

\$75 per person with Wine

\$45 per person without Wine