

# The Bistro

## Valentine's Day Menu

### Main Lobster Bisque

Lobster Raviolini, Tahitian Vanilla Cream

*Chardonnay, Patz & Hall, Sonoma Coast 2009*



### Warm Baby Spinach Salad

Goat Cheese, Flame Apple, Toasted Pecan

Warm Pancetta Vinaigrette

*Sauvignon Blanc, Star Lane, Happy Canyon, Santa Ynez Valley 2009*



### Grilled Prime Flat Iron Steak

Fingerling Potatoes, Forest Mushrooms

Caramelized Shallot Sauce

*Carmenere, Lapostolle, 'Cuvée Alexandre', "Lapostolle Apalta",  
Colchagua Valley, Chile 2009*

Or

### Pan-Seared Branzino

Mascarpone Pesto Orzo, Roasted Fennel

Spicy Tomato-Pepper Sauce

*Pinot Noir, Dom. Michel Gay, Chorey-les-Beaune 'Vieilles Vignes', Burgundy 2007*



### "Sweet Hearts Duo"

*Sparkling Wine, Flying Goat, 'Goat Bubbles', Brut Rosé, Santa Maria Valley,  
California 2009*

\$85

\$35 wine pairing