

# Miró.

Valentine's Day  
February 14, 2012



\$105  
\$150 with wine pairing

Jonathan Auchterlonie  
Miró Manager

David Garwacki  
Chef de Cuisine

Devaughn Williams  
Sommelier

## Yukon Gold Potato Blini

House Smoked Scottish Salmon, Farm Raised Osetra Caviar and Horseradish Crème  
*Cava, Juvé y Camps, 'Reserva de la Familia', Brut Nature, Penedès, Spain 2007*

Or

## Salad of Heirloom Beets

"Compressed" Bosc Pear, Candied Walnuts, Mâche and Goat Cheese Coulis  
*Chenin Blanc, Breussin, Vouvray, Sec, Loire Valley, France 2008*



## Maine Diver Scallops "a la Plancha"

Cauliflower Purée, Arugula, Black Trumpets, and Golden Raisin Vinaigrette  
*Albariño, Paco & Lola, Rias Baixas, Spain 2010*

Or

## Tortilla "a la Española"

Frisee, Spiced Marcona Almonds and Piperade Sauce  
*Chardonnay, Ojai Vineyard, "Solomon Hills", Santa Maria Valley 2007*



## Butter Poached Nova Scotia Lobster

Mascarpone Enriched Orzo, Parmesan "Crisp" and Creamy Lobster Broth  
*White Rhône Blend, Adelaida, 'Version', Paso Robles 2008*

Or

## Potato Gnocchi

Porcini Mushrooms, Artichoke, Sage, Black Truffle and Madeira Crème  
*Rosé, Saint André de Figuière, Côtes de Provence, France 2010*



## Snake River Farms Wagyu Beef Rib Eye

Pomme Purée, Glazed Carrots, Toasted Pine Nuts, Brussel Sprout Leaves and Sauce Bordelaise  
*Cabernet Sauvignon, Ruston, Napa Valley 2008*

Or

## Parsnip Agnolotti

Chanterelles, Swiss Chard, Honey Crisp Apples, Cipollini Onion and Grain Mustard Emulsion  
*Viognier, Jorian Hill, Santa Ynez Valley 2009*



## "Sweet Hearts Duo"

*Madeira, Rare Wine Company, 'New York' Malmsey, Madeira, Portugal*