

+ luminaria +
restaurant & patio

February 14th, 2012

*"Love is a promise, love is a souvenir, once given never forgotten,
never let it disappear." John Lennon*

Introduction-Amuse

Fresh Oyster, Celery Root Puree, Salmon Roe, Wild Rice Popcorn
Gruet Rose, Brut, New Mexico, NV

The Courting

Fresh Mozzarella
Shaved Farm Carrots, Harissa Vinaigrette, Little Herbs
Zaca Mesa, Viognier, Santa Ynez Valley, 2009

Mini Lump Crab Cakes
Basil Aioli, Olive and Bean Salad
Sonoma Cutrer, Chardonnay, Sonoma, 2010

Baby Arugula
Oven Dried Tomatoes, Pine Nuts and Manchego
Botani, Muscatel, Sierras De Malaga, 2009

The Engagement

Colorado Lamb T-Bone
Crushed New Potatoes, Peas, Mint, Grilled Orange
Sutcliff, Grenache, Cobb Mountain, 2009

Oven Roasted Pollo Real Chicken
Forest Mushrooms, Yukon Potato Purée, Shallot Marsala Demi
Louis Jadot, Beaujolais-Village, Beaujolais, 2010

Spanish Paella
Sea Bass, Shrimp, Chicken, Chorizo, Saffron Lobster Broth
Trefethen, Chardonnay, Napa, 2009

Harris Ranch Filet
Roasted Red Onion, Heirloom Potatoes, Baby Carrots, Red Wine Reduction
Marietta, Cabernet Sauvignon, Alexander Valley, 2008

Happily Ever After

Red Velvet Cake
Cream Cheese Ice Cream, Chocolate and Champagne Bubble Salad
Thomas Fogarty, Late Harvest Gewürztraminer, Monterey, 2003

Warm Triple Chocolate Brownie Delight
English Toffee, Salted Caramel Foam, Godiva Liqueur Ice Cream
Porto Kopke, 10 Year, Portugal

Heart Pavlova
Riesling Blood Orange Sorbet, Fruit Mélange
Ferrari Carano, Eldorado Noir, Black Muscat, Russian River Valley, 2006

Executive Chef Matthew Ostrander
Sous Chef Brett Sparman **Pastry Chef Andrea Clover**

\$60 per person; \$95 per person with wine pairings, plus 18% gratuity.