



february 14, 2010

“when love is not madness, it is not love.”

—pedro calderon de la barca

first course

kona kampachi, sizzling peanut oil, radish and jalapeno salad

second course

oyster, cucumber sorbet, ancho lavosh

braised veal ravioli, cocoa nib chocolate demi, port reduction

wild mushroom bisque, sage oil, smoked duck confit, black barley

entrees

luminaria's mixed grill

venison loin, game hen, lobster, potato and grilled endive gratin

potato & leek crusted sea bass, stewed heirloom beans,
lamb chorizo, asparagus tips

grilled beef tenderloin, grand queso and wild mushroom risotto,
buckwheat tempura battered oyster mushrooms,
cabernet demi, port wine reduction

desserts

pavlova trio

baked meringue, whipped cream, kiwi, mango and blackberries

lime sorbet, red chile

prickly pear champagne sangria shooter

chocolate cherries jubilee cake

brandied bing cherries, chocolate covered cherries, candied marcona almonds

\$75 per person

executive chef brian cooper

pastry chef andrea clover