



BY STEPHAN PYLES

VALENTINE'S DAY MENU 2012

PIMIENTOS DE PADRONE

"BLISTERED" GREEN SPANISH CHILES WITH HICKORY SMOKED SEA SALT

CROQUETAS DEL CANGREJO

PEEKYTOE CRAB FRITTERS WITH PRESERVED LEMON AIOLI

CREMA DE IDIAZABAL Y SETAS

FORAGED MUSHROOM SOUP, SMOKED SPANISH SHEEP MILK CHEESE, BRANDY AND CREAM

ORO DE CASTILLA, RUEDA, 2010



KAVRULMUS PANCAR

ROASTED BEETS WITH HAYDARI, WATERCRESS, SUMAC, AND RAZ EL HANOUT SPICED PECANS

SOTE TARAK

*BAY SCALLOPS WITH OLIVE OIL-CONFIT POTATOES, CRISPY BRUSSEL SPROUTS
AND GRAPE LEAF VINAIGRETTE*

PHEASANT TAGINE

BRAISED PHEASANT WITH HAZELNUTS, GINGER, AND PEARS WITH DRIED FRUIT COUSCOUS

YAKUT KAVAKLIDERE, TURKEY, 2010



SHEEKH KEBAB KA MUNG DAL

CHILI-GINGER LAMB KEBAB WITH SWEET AND SOUR LENTILS

PATRA NI MACCHI

WILD STRIPED BASS KARI WITH COCONUT-LEMON RICE

SAAG PANEER

BRAISED SPINACH AND SAFFRON INFUSED PANEER

CHATEAU HAUT BESSAC, BORDEAUX, 2008



DARK CHOCOLATE SAMOSA WITH ROSE PETAL JAM

PECAN BAKLAVA WITH MAPLE LABNE

CREMA CATALANA ESPUMA, CLEMETINES, CARAMEL PANNA COTTA

KING ESTATE, OREGON, 2010



DINNER \$50

WINE PAIRING \$25