

# Valentine's Menu 2012

## Starters

Yamhill County mushrooms stuffed with toasted hazelnuts, blue cheese and bacon.

Oregon Pink Shrimp cakes with parmesan and Dungeness crab mornay sauce

## Plates

Painted Hills bistro filet of beef served with a tarragon-chive hollandaise sauce and broccoli sfornato.

Moroccan winter stew with squash, almonds and apricots. Served with Israeli cous cous and harissa.

Grilled Wild Alaskan Salmon with artichoke-Dungeness crab ravioli and pesto cream.

Dry aged prime rib roast with fingerling potatoes and grilled asparagus.

Draper Valley chicken pot pie with leeks, potatoes and peas.

Carlton Farms pork rib roast cured with sugar and chiles. Served with butternut squash and corn hash and a Golden raisin-chipotle demi glace.

## Sweets

Triple layer chocolate mousse and gaufrette.

Rustic cherry tart with almond crunch ice cream.