

Copperleaf Restaurant

Saint Valentine's Day Dinner

February 14, 2018

\$95 per person, \$40 optional wine pairing

Amuse Bouche

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BLACK TRUFFLE CELERY ROOT CRÈME

Applewood Smoked Bacon, Candied Hazelnuts

Lucien Albrecht, Cremant Brut Rosé, FR

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OLIVE OIL ROASTED BEET SALAD

Honey Glazed Pears, Toasted Walnuts, Compressed Endive

Wysling, Marsanne, WA 2013

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MAINE LOBSTER RAVIOLI

Vanilla Parsnips, Brussels Sprouts, Pomegranate Brown Butter

Villadoria "Bricco Magno", Nebbiolo, IT 2013

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LUMMI ISLAND POULET BLEU

Cannellini Bean Cassoulet, Artichokes Barigoule, Winter Savory Jus

Chanson "Le Bourgogne", Pinot Noir, FR 2011

OR

CARAMELIZED DIVER SCALLOPS

Foraged & Found Mushrooms, Roasted Cauliflower, Golden Raisin Jam

Buty, Semillion/Sauvignon Blanc/Muscadelle, WA 2014

OR

PETTIT TENDERLOIN OF PAINTED HILLS BEEF

Yukon Gold Pommes Purée, Melted Shallot, Swiss Chard

J. Scott, Syrah, OR 2014

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THEO MILK CHOCOLATE BAVARIAN

Lemon Genoise, Sicilian Pistachios, Apricot Sorbet

Cana's Feast Chinato D'Erbetti

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Mignardises