



VALENTINES 2010

FIRST COURSE

Va De Vie Sparkling NV

OYSTERS ROCKEFELLER gruyere crust, wilted spinach, pernod essence

PRIME BEEF CARPACCIO arugula salad, capers, aged parmesan, citrus & extra virgin olive oil drizzle

SONORA PRAWN COCKTAIL dijon crème fraîche & classic cocktail dipping sauces

SECOND COURSE

Robert Mondavi Fumé Blanc 2005

3 HEART SALAD hearts of romaine, palm & artichoke, roasted beets, black garlic crouton, camembert dressing

LOBSTER BISQUE meyer lemon oil, micro basil

THIRD COURSE

Fiddlehead Pinot Noir 2005 or Murphy-Goode 'Island Block' Chardonnay 2005

PAN SEARED FILET MIGNON potato gratin, glazed turnips & asparagus, bordeaux reduction

POTATO CRUSTED BLACK SEA BASS citrus sautéed broccoli rabe, fig & red wine sauce

HAZELNUT & MASCARPONE RAVIOLI saffron winter squash purée, sautéed hedgehog mushrooms, micro chervil

DESSERT

Robert Mondavi Moscato D'Oro 2007 or Dow's 10yr Tawny Porto

CHOCOLATE ALMOND DACQUOISE CAKE amaretto crème, fresh raspberries

BLACKBERRY LINZER TORTE vanilla bean crème anglaise

\$59 PRIX FIXE MENU
\$25 WINE PAIRINGS



CURRENT RESTAURANT

140 WEST BROADWAY

SAN DIEGO, CA 92101

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