



Valentine's Day Dinner for Two

*Amuse Bouche*

Foie Gras Mousse with Fig Syrup  
*served on Crisped Toasts*

Suggested wine pairing: Brut Champagne or German Riesling

*First Course*

Pear and Prosciutto Salad with Toasted Walnuts  
*served with a Sherry Vinaigrette*

Suggested wine pairing: Continue with wine from Amuse course

*Main Course*

Poussins en demi-deuil (Hens in Half-Mourning)  
*served with truffles and Balsamic-Roasted Root Vegetables*

Suggested wine pairing: Pinot Noir (French Burgundy or California)

*Dessert*

Poached Pears with Chocolate Raspberry Sauce

Suggested wine pairing: Vinsanto or Sauternes

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