



## MOCKINGBIRD BISTRO

### VALENTINE'S DAY 2012

#### 3 COURSE PRIX FIXE MENU

##### *First Course Selections*

###### Sweet Corn and Crab Soufflé

*butter poached Maine lobster, bay scallops and saffron/sherry nage  
~NV Fantinel Prosecco, Friuli-Venezia-Giulia, Italy~*

###### Tasmanian King Salmon Tartare

*avocado wasabi mousse, sesame flat bread and Sriracha crème fraiche  
~NV Graham Beck Brut Rose, Western Cape, South Africa~*

###### Wood Duck Farms Mixed Green Salad

*apples, kiln dried cranberries, walnuts, Pt. Reyes blue cheese, walnut vinaigrette  
~2009 Leitz "Dragonstone" Riesling, Rheingau, Germany~*

###### Bistro Caesar Salad

*crisp romaine leaves with sweet pepper crostini and truffled potato croutons  
~2009 Pascal Jolivet Sancerre, Loire Valley, Fr.~*

##### *Main Course Selections*

###### Potato Crusted Pacific Sea Bass

*crawfish/baby vegetable ragout, blood orange beurre blanc  
~2009 Stag's Leap Chardonnay, Napa Valley, Ca.~*

###### Pan Roasted Jumbo Diver Scallops

*celery root puree, yellow foot chanterelle mushrooms and passion fruit/champagne emulsion  
~2009 Panther Creek Pinot Gris, Willamette Valley, Or.~*

###### Muscovy Duck Breast with Hudson Valley Foie Gras

*red quinoa/almond pilaf, glazed root vegetables and raspberry port wine redux  
~2008 Cline Cashmere (mourvedre/grenache/syrah) Sonoma, Ca.~*

###### Filet of Angus Beef and Key West Prawns

*potato leek cake, creamy black trumpet mushrooms and Béarnaise sauce  
~2008 Numanthia, Termes, Toro, Spain~*

###### Dijon Crusted Colorado Lamb Rack

*goat cheese/herb risotto, merguez sausage, eggplant confit and lamb jus  
~2009 Morgan Pinot Noir, 12 Clones, Santa Lucia Highlands, Ca.~*

##### *Dessert Selections*

###### Warm Bittersweet Chocolate Torte

*pistachio ice cream and raspberry chocolate ganache  
~2008 Paringa Sparkling Shiraz, South Australia~*

###### Classic Crème Brulee

*espresso chocolate chip cookies  
~2006 Chateau Roumieu-Lacoste, Sauternes, France~*

###### Godiva White Chocolate Cheesecake

*strawberry compote and chocolate shavings  
~2005 Bergmann Eiswein, Germany~*

###### Granny Smith Apple Bread Pudding

*cinnamon ice cream and pecan caramel sauce  
~2007 King Estate Vin Glacé, Oregon ~*

**\$65 Per Person**

**~\$95 Per Person w/ Sommelier's Wine Pairing~  
Plus tax and gratuity**