



MOCKINGBIRD BISTRO

VALENTINE'S 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, Italy*

Butternut Squash Bisque
*candied pecans, allspice crème fraîche
2009 Leitz "Dragonstone" Riesling
Rheingau, Germany*

Bistro Caesar Salad
*crisp romaine leaves with sweet pepper crostini
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.*

Muscovy Duck Breast
*hudson valley foie gras
red quinoa/almond pilaf
glazed root vegetables
raspberry port wine redux
2008 Cline Cashmere
(mourvedre/grenache/syrah)
Sonoma, Ca.*

Filet of Angus Beef & Key West Prawns
*black trumpet mushrooms
potato leek cake
béarnaise sauce
2008 Numanthia, Termes, Toro, Spain*

Dijon Crusted Colorado Lamb Rack
*merguez sausage
goat cheese/herb risotto
eggplant confit, lamb jus
2009 Morgan Pinot Noir, 12 Clones
Santa Lucia Highlands, Ca.*

Dessert Selections

Trio of Signature Desserts
*apple bread pudding
vanilla bean crème brûlée
chocolate truffle
2007 King Estate Vin Glacé, Oregon*

\$65 Per Person
~\$95 Per Person w/ Wine Pairing~
Plus tax and gratuity