

Spanish Valentine

Sunday, February 14, 2010 - Two Seatings at 5 & 8pm

Before Dinner Cocktails

Lavender Rose Martini *House Infused Lavender Gin, Rose Infusion & Lime, shaken and served up!*

Cassis Royale *Crater Lake Vodka, Black Currant & Organic Lime, floated with Cava Champagne*

Raspberry Lemon Drop *Absolut Citron Vodka, Chambord & Lemon, served up with a Lollypop Rim*

Tapas

House Chorizo, Mushrooms in Sherry, Olives, Manchego & Membrillo, Truffled Tortilla Espanola

*Chef's Pairing: **Stephen Vincent 2006 Cabernet Sauvignon** (Sonoma County)*

Ensalada

Citrus, Sweet Onion, Crisp Calamare, Almonds and Caperberries

*Chef's Pairing: **Chateau Lorane 2008 Sauvignon Blanc** (Oregon)*

Entrante

Paella de Mariscos (Seafood Paella)

*Chef's Pairing: **Chateau Lorane 2007 Chardonnay** (Oregon)*

Saffron Pollo y Limon (Saffron Lemon Chicken)

*Chef's Pairing: **Territorial 2008 Pinot Gris** (Oregon)*

Honey Glazed House Cured Local Ham with Pomegranate Reduction

*Chef's Pairing: **Chateau Lorane 2006 Pinot Noir** (Oregon)*

Berber Style Lentils with Wild Mushrooms (Vegetarian)

*Chef's Pairing: **Territorial 2006 Riesling** (Oregon)*

Entrees accompanied by Salamandrone (Squash & Peppers) and Denison Farms Rapini

Dulce with Complementary Spanish Cava toast!

Amontillado Almond Torte with Almond Crema

Midnight Dark Chocolate Flan with Candied Ginger

Cassis Sorbet with Orange Confit

After Dinner Cocktails

Sweet Love Coffee *Kahlua, Banana Rum, Pacifica Colombian, Whipped Cream*

White Chocolate Raspberry Martini *White Chocolate Godiva, Absolut Vanilla, Chambord*

Irish Chai Latte *Jameson Irish Whisky, Bailey's Irish Cream, Organic Oregon Chai, Whipped Cream*