

# Valentine's Day

## Dinner for Two

Thank you for selecting MUSE for your Valentine's Day celebration.

\$129 per couple and wine pairing for \$88 per couple.

### First Course

PIMENTO CHEESE FRITTERS

Sweet red pepper chutney, chives, garlic aioli, amaranth

CODORNIU BRUT

### Second Course

choice of:

FRISÉE SALAD

Pancetta lardons, soft poached egg, beet salt, garlic crostini, leeks, red wine vinaigrette

ROMBAUER CHARDONNAY

LOBSTER BISQUE

Caramelized fennel, star anise, Pernod, Arborio rice, puff pastry

ST. SUPERY SAUVIGNON BLANC

### Third Course

choice of:

RACK OF LAMB

Fingerling potatoes, caramelized cipollini onions, sweet corn, bell peppers, chimichurri, watercress

RENWOOD FIDDLETOWN ZINFANDEL

LOVER'S LINGUINE\*

Beet pasta, roasted garlic, white wine, Fontina cheese sauce, blackened chicken, pine nuts, crispy carrots, carrot top pesto

PINE RIDGE CHENIN BLANC - VOIGNIER

BEEF TORNADOS

Tenderloin of beef, caramelized pearl onions, shitake mushrooms, scalloped fingerling potatoes, red wine garlic butter sauce, crispy carrots, pea tendrils

INTRINSIC CABERNET SAUVIGNON

### Fourth Course

choice of:

RASPBERRY GRANTIA

Ginger whipped cream, lime sorbet, mango lassi syrup

INNOCENT BYSTANDER PINK MOSCATO

CHOCOLATE POT A CRÈME

Peanut butter tuile, grand marnier, cinnamon toasted almonds

DOW'S LBV PORT 2008

Thursday - 5:00pm - 10:00pm  
Sunday - 11:00am - 10:00pm  
Closed Mondays