



First Colony Valentine's Dinner 2010

Saturday, February 13, 2010

Passed Appetizers

2008 Rosé and 2008 Zephyr

STUFFED CLAMS

filled with bacon, breadcrumbs, Parmesan, parsley and garlic

SPICY PULLED PORK

on cracked pepper crostini, with Grilled Peach Chutney

First Course

2008 Viognier

LAMB'S LETTUCE SALAD

tender mâche, curly endive, shaved Brazil nuts, house-dried strawberries and Honey Lavender Vinaigrette

Second Course

2008 Chardonnay

STUFFED SCALLOP TOWER

a giant sea scallop layered with lump crab, wrapped in phyllo dough and sauced with Smoked Tomato Aioli and chive oil

Third Course

2008 Merlot

PAN-SEARED DUCK BREAST

on sweet potato nest, with Roasted Cherry Reduction Sauce

Fourth Course

2008 Meritage

GRILLED VENISON TENDERLOIN

marinated in juniper berries and pomegranate molasses, and sided by grilled asparagus dressed with Smoked Paprika Sauce

Fifth Course

2006 "1607" Port-Style Red Dessert Wine

FLOURLESS CHOCOLATE AND PISTACHIO CAKE

with Fresh Raspberry Sauce and Cappuccino Whipped Cream



