



arugula

BAR e RISTORANTE



Happy Valentine's - 2012

\$65 for 5 course meal with an additional \$25 for four paired wines

There will also be an 'a la carte' menu offered

First

Two Fanny Bay oyster shooters: Cucumber, Leopold's Gin, mint and local radish sprouts
Sauvignon Blanc - Danielle de L'Ansee, Loire, France 2009

Roasted mini sweet pepper stuffed with mixed herb, nut and tahini pesto
Pinot Grigio - Tramin, Alto Adige, DOC Italy 2010

Seared sea scallop over local celery root puree and topped with crumbled pine nuts and basil oil
Albariño - Burgans, Rias Baixas, Spain 2010

Long's farm country pâté studded with apricots and pistachios; with pink Dijon sauce
Pinot Noir - The Pinot Project, Sonoma/Monterey/Carneros, CA 2009

Second

Local beets, baby lettuces, goat cheese, almonds and oranges in Sherry-clove vinaigrette
Vernaccia di San Gimignano - Le Rote, Toscana, DOCG Italy 2009

Baby lettuces, cherry tomatoes and fresh basil in Balsamic vinaigrette
Pinot Grigio - Tramin, Alto Adige, DOC Italy 2010

Arugula, shaved fennel, dried cherries, roasted hazelnuts in Champagne vinaigrette
Syrah Rosé - Charles & Charles, Columbia Valley, WA 2010

Tomato-fennel bisque with polenta-Parmesan croutons
Chardonnay - Rodney Strong, Sonoma, CA 2009

Lobster bisque topped with fresh chives
Chardonnay - Morgan, Metallico, Monterey, CA 2008

Sautéed Hazel Dell mushrooms, Italian sausage, shallots and fresh thyme; drizzled with melted Fontina Val d'Aosta
Barbera - Damilano, Barbera d'Asti, Piemonte, DOCG Italy 2009

Slow braised 'CO Best' beef shank with celery root, fennel seed and seared white polenta
Chianti Riserva - Cantine Gini, 'Novecento', Toscana, DOCG Italy 2006

Third

Handmade potato gnocchi with caramelized pear, parsley, almonds, Gorgonzola cheese and a touch of cream
Vernaccia di San Gimignano - Le Rote, Toscana, DOCG Italy 2009

Carnaroli rice risotto with local winter squash, mushrooms, cipollini onions, Brussels sprouts and Grana Padano cheese
Barbera - Damilano, Barbera d'Asti, Piemonte, DOCG Italy 2009

Lobster-ricotta ravioli with blood orange, tarragon and tomato butter sauce
Syrah Rosé - Charles & Charles, Columbia Valley, WA 2010

Orecchiette pasta in Brandy jus with pulled duck confit, orange zest, dried cranberries, kale and shaved Ricotta Salata
Nebbiolo/Barbera - Boroli, 'Anna', Langhe Rosso, Piemonte, DOC Italy 2008

Fourth

(all of the below items include whipped local Yukon Gold potato with leeks and garlic roasted broccolini)

Tempeh, kale, roasted garlic and phyllo purse over Hazel Dell mushroom, shallot and thyme sauce
Nero d'Avola - 'Cantadoro', Feudo Arancio, Sicilia, IGT Italy 2007

Grilled Barramundi over blood orange emulsion and topped with shaved fennel, pistachio and tarragon salad
Albariño - Burgans, Rias Baixas, Spain 2008

'Long Farm' pork tenderloin scaloppini in Marsala-Dijon-mushroom sauce and topped with Fontina Val d'Aosta fonduta
Barbera - Damilano, Barbera d'Asti, Piemonte, DOCG Italy 2009

Oven roasted Colorado rack of lamb with pomegranate-Chianti jus and crispy leeks
Malbec - Llama, Old Vine, Lujan De Cuyo, Mendoza, Argentina 2009

Grilled 'CO Best Beef' sirloin with lobster-shaved asparagus salad and tomato tinted Béarnaise sauce
Cabernet Sauvignon - Pine Ridge Vineyards, Forefront, Napa Valley, CA 2009

Fifth

Dark chocolate truffles with Macerated fresh fruits and vanilla scented ricotta

Lemon pudding cake with fresh strawberries and sweet balsamic reduction

Beet juice tinted mini red velvet cake with mascarpone cheese icing ***for two***