

Madera



Valentines Day Dinner

Sunday, February 14, 2010

5:30pm to 10:00pm

Enjoy a romantic evening with live music and a special six-course tasting menu prepared by Executive Chef Peter Rudolf.

THE FLIRT

Kumamoto Oyster Salad, Seaweed, Blood Orange, Caviar
Segura Viudas "Cava Reserva," Penedes, Spain NV

THE COURSHIP

Smoked Salmon, Apple Potato Salad, Beets Horseradish Cream

THE KISS

Butter Poached Maine Lobster, Celery Root Puree
Brussel Sprouts Marinated Wild Mushrooms
Scarbolo, Pinot Grigio, Friuli, Italy DOC 2008

THE BIG NIGHT

Grilled Cote de Boeuf For Two, Nettle Puree
Cipollini Onions, Braised Carrots and Parsnips
BV, Cabernet Sauvignon, Napa Valley 2005

Or

Grilled Loup de Mer For Two, Swiss Chard, Meyer Lemon
Compote, Green Olives, Roasted Fingerling Potatoes
Schlumberger, Pinot Blanc, Alsace, France 2006

THE SWEET NIBBLE

Roasted Banana, Walnut Loaf, Hazelnut Ice Cream
Fonseca, Tawny Port, 20 Year

THE ENCORE

Trio of Chocolate For Two:
Molten Chocolate Cake, Milk Chocolate Pot de Crème,
Caramelized White Chocolate Cheesecake

\$80 Tasting Menu

\$30 Wine Pairing

Tax, gratuity and other beverage not included.
Reservations will be guaranteed using a credit card authorization
with cancellation policy for all bookings.

Reservations 650.561.1540 or maderasandhill.com