

**CHEF'S MENU
VALENTINE'S DAY 2017**

120 PER PERSON
WINE PAIRINGS 70

AMUSE BOUCHE

LOUIS ROEDERER PREMIER BRUT
CHAMPAGNE, FRANCE

**CHILLED MAINE LOBSTER
WINTER CITRUS :: GARDEN CARROTS
AVOCADO :: CORIANDER :: CHILI**

2011 SCHLOSSGUT DIEL
RIESLING KABINETT
NAHE GERMANY

**TRUFFLE POACHED EGG
POTATO MOUSSE :: BLACK TRUFFLE
PICKLED RED ONION :: PARKER HOUSE ROLL**

2011 BORGO DI TIGLIO
FRIULANO
VENETO, ITALY

**ROASTED & SMOKED BEEF BAVETTE
CRIMSON BEETROOT :: RED ONION PETALS
PINK PEPPERCORN JUS**

ADD SEARED FOIE GRAS
\$13 SUPPLEMENT

2011 ALBAN "PATRINA"
SYRAH
EDNA VALLEY, CALIFORNIA

**RASPBERRY SORBET
VANILLA MASCARPONE :: LAVENDER MERINGUE
CANDIED ROSE PETALS**

2015 ELIO PERRONE "BIGARO"
MOSCATO, BRUCHETTO
PIEDMONT, ITALY

**VALRHONA CHOCOLATE BOMBE
DARK CHOCOLATE CAKE :: MILK CHOCOLATE MOUSSE
WHITE CHOCOLATE CRUMBLE :: SALTED CARAMEL**

2008 PHILIP TOGNI "CA'TOGNI"
BLACK HAMBURGH
NAPA VALLEY, CALIFORNIA

MIGNARDISES

ADAM ROSS, EXECUTIVE CHEF
AL JABARIN PROPRIETOR



1313 MAIN
RESTAURANT | WINE BAR