

# Valentine's Day 2010 ~ Abigail's Party

## First Course

### Abigail's Salad

Baby greens, pear, pecorino, hazelnuts, roasted shallot vinaigrette

### Winter Squash Bisque

Roasted wild mushrooms, basil oil

### Crispy Crab Risotto Balls

Tomato-onion Confit, baby arugula, lemon mascarpone

## Second Course

### Oven-roasted Halibut

BC halibut, saffron risotto cake, braised kale, fennel puree, citrus tarragon vinaigrette

### Malbec-braised Lamb Shank

Slow-braised lamb, aged cheddar mac & cheese, grilled escarole

### Buttermilk Fried Chicken

Locally raised free-range chicken, mashed Yukon gold potatoes, ancho chili creamed corn

## Third Course

### Dark Chocolate Pot de Crème

Blood orange curd, whipped cream

### Pineapple Upside-Down Cake

Star anise caramel, brandied cherry syrup



made with love... \$45 including a glass of sparkling wine