

Valentine's Day 2009 at Cashion's Eat Place

First Course

Chestnut and Foie Gras Soup

Veal Cannelloni alla Bolognese

Avocado and Grapefruit Salad with a Poppy Seed Dressing

Etna Bianco, Tenuta delle Terre Nere '07

Main Course

Organic Chicken Breast
with local Spinach and Black Truffle-Mushroom Risotto
Sancerre, Domaine Garreliere, "Cendrillon" '07

New Frontier Bison Short Ribs
with Mashed Yukon Gold Potato,
local Root Vegetables, and Red Wine Bordelaise
Three Wives Red (Sangiovese, Syrah)

Tasmanian Ocean Trout poached in Olive Oil
with a stir fry of local Winter Greens, Wild Mushrooms,
Red Peppers, and a Pomegranite Molasses
Albarino, Nessa '07

Desserts

Vanilla Rum Cake with Frozen Crème Fraîche and Quince
Samos Vin Doux '04 (Late Harvest Moscat)

Chocolate Ganache Tarte with Red Currant Ice Cream
Cass Late Harvest Cabernet Franc

Trio of Sorbets: Buttermilk, Tangerine, Cranberry
Moscato d' Asti, Coppo '07 (Lightly sparkling)