

ENOTRIA

Restaurant & Wine Bar

Valentines Day

Prix Fixe Menu

Saturday February 13th – 3 seatings

Sunday February 14th – 2 seatings

\$49 – 3 courses with entrée

\$57 – 4 courses with entrée

+ \$15 wine pairing

Soup & Salad

Please select one

Curry Cauliflower Soup baby red beet reduction, parsley

Gruet 'Brut', New Mexico, NV

Roasted Beet Salad baby greens, almonds, crumbled herb goat cheese, maple mustard dressing

Gruet 'Brut', New Mexico, NV

Appetizer

Seared Day Boat Scallop hedgehog mushrooms, white truffle oil, tarragon-lemon beurre blanc

Epiphany Grenache Blanc, Santa Barbara 2008

Intermezzo

Complimentary with 4 course dinner

Pink Lady Apple Gelato candied walnuts

Entree

Please select one

Pan Roasted Salmon baby spinach, fingerling potatoes, pearl onion, basil, red cherry gastrique

Paul Hobbs 'Crossbarn' Chardonnay, Sonoma 2008

Crispy Duck Breast sweet potato stuffing, braised chard, blood orange, pinot-pomegranate reduction

Fort Ross 'Symposium' Pinot Noir / Pinotage, Sonoma 2006

Filet Mignon butter-braised brussels sprouts, mushrooms, carrot and parsnip puree, crispy leeks

Feraud-Brunel Côte du Rhône Villages, Rhône, France 2007

Potato Gnocchi roasted butternut squash, pearl onions, spinach, basil oil, chive cream

Toscolo 'Chianti Classico', Tuscany 2007

Sweets

Please select one

Dark Chocolate Brownies berry couli, creamy caramel, citrus chantilly cream

Holly's Hill 'Midnight Syrah Port', El Dorado 2005

Vanilla Bean Panna Cotta soft milk custard, hazelnut crème anglaise

Candoni 'Moscato' Terre de Chieti, Italy NV

As a courtesy to other diners, please set cell phones and pagers to silent.

No split plates available.

Gratuity of 18% will be added to parties of six or more

Corkage fee of \$15 first 750 ml. ~ \$25 for second 750 ml. and magnums or larger (limit 2)

Executive Chef / General Manager ~ Anthony Brenes Wine Director ~ Chad Seaburg

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