

Happy Valentine's Day

**Optional Starters**

**1oz Tsar Nicolai Caviar**

*Crème Fraîche, Chives, Buckwheat Blinis +72*

**Beau Soleil Oysters**

*Mignonette, Cocktail + 24/48*

**First Course**

**Scallop Carpaccio,**

*Finger Lime, Half Moon Bay Wasabi*

**Or**

**Glazed Heirloom Carrots**

*Saffron Emulsion, Crispy Quinoa*

**Second Course**

**"Sweet Pea" Ravioli**

*Whipped Ricotta, Black Truffle*

**Or**

**Prawn & "Cuddle" Fish Risotto,**

*Sea Urchin Butter*

**Third Course**

**Seared Ora King Salmon**

*Squash & Rainbow Chard, Lobster Hollandaise*

**Or**

**7 Day Dry Aged Duck Breast**

*Wild Rice Confit, Pomello & Brandy Jus*

**Or**

**Flannery Beef Filet**

*Whipped Yukon Golds, Grilled Asparagus, Black Garlic Butter*

**Optional Cheese Course**

**Chef's Selection of Local Cheeses, Jams & Crackers +15**

**Fourth Course**

**Passion Fruit Coeur a la Crème,**

*Macerated Strawberries, Candied Pistachios*

**Or**

**Salted Caramel Dark Chocolate Tart**

*Raspberry Mousse*

*Fairmont*  
SONOMA MISSION INN & SPA

