



**FARM HOUSE CAFE
VALENTINE'S DAY 2010**

SATURDAY AND SUNDAY, FEBRUARY 13TH AND 14TH*

\$45.00 PRE-FIXE MENU**

WINE PAIRINGS WITH 3 COURSES, \$25 ADDITIONAL
OPEN SEATING STARTING AT 5:00

~AMUSE BOUCHE~

AGED GRUYÈRE CHEESE GOUGÈRE
FILLED WITH MORNAY SAUCE

~~ APPETIZER ~~

CHOICE OF:

ORGANIC BROCCOLINI & BURRATA SALAD
ORGANIC LA MILPA FARMS ARUGULA, DUCK PROSCIUTTO
DIJON VINAIGRETTE, WALNUTS & BALSAMIC REDUCTION
OR
CAULIFLOWER SOUP TOPPED WITH
GRATED OREGON BLACK TRUFFLES & GRATED FOIE GRAS

~~OPTIONAL COURSES~~

PAN SEARED DUCK FOIE GRAS, HOUSE MADE BRIOCHE,
HOUSE MADE ONION JAM, TRUFFLE VINAIGRETTE, BALSAMIC REDUCTION
\$16 ADDITIONAL

AND/OR

HALF DOZEN FRESH OYSTERS
ON THE HALF-SHELL
CHAMPAGNE MIGNONETTE
\$12 ADDITIONAL

~~ MAIN COURSE ~~

CHOICE OF:

PAN SEARED LEMON SOLE
SAUTÉED LEEK AND MUSHROOM "BREAD PUDDING"
BEURRE BLANC
OR
ROASTED STRIP LOIN MEDALLION
MEDLEY OF ROASTED BABY VEGETABLES
BORDELAISE SAUCE

~~ DESSERT ~~

FALLEN CHOCOLATE SOUFFLÉ
WHITE CHOCOLATE MOUSSE, LINGONBERRY COMPOTE
RASPBERRY SAUCE

**THIS WILL BE THE ONLY MENU OFFERED SATURDAY & SUNDAY*

***TAX, GRATUITY, BEVERAGES NOT INCLUDED*

RESERVE NOW! SEATING IS LIMITED

619.269.9662

WWW.FARMHOUSECAFESD.COM