

Love is in the air... Celebrate Valentine's Day Weekend with us!

Enjoy a romantic evening and wonderful menu with the special person in your life.



Valentine's Day Weekend

Friday, February 12: 4 course prix-fixe menu (\$95/person) in addition to our a la carte service.

Open: 5:00 - 10:00pm

Saturday, February 13: 5 course prix-fixe menu - \$130/person.

Open: 4:30 - 10:00pm

Sunday, February 14: 5 course prix-fixe menu - \$130/person.

Open: 4:00 - 9:00pm

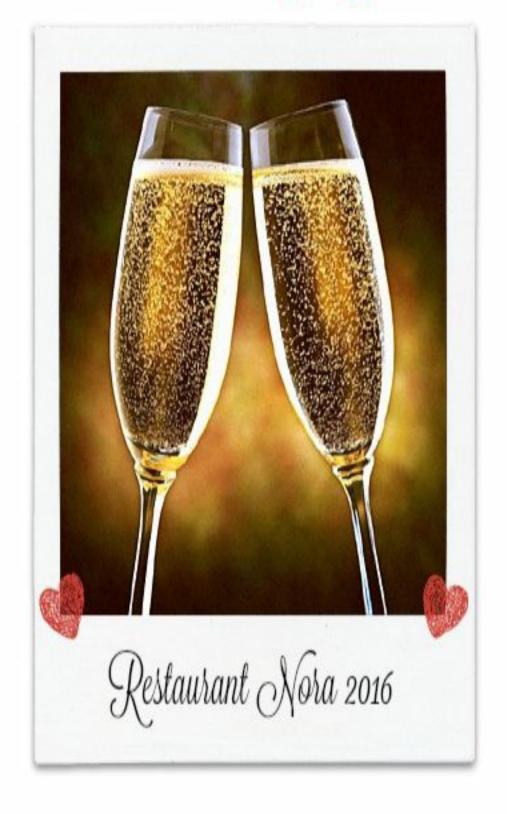
For your hearts delight you may preorder the following:
Single rose/vase \$8.00,

6 roses/vase \$35.00, 12 roses/vase \$65.00 or

1/2 bottle M.Turgy Champagne \$49.00

Just let us know.

Toast the love in your life with champagne!



Champagne by the Glass Menu



JEAN PIERRE LEGRET Ultra, Côte de Sezanne - \$18

Packed with complex aromas and flavors, the Legret Ultra-Brut shows a toasty, oyster shell nose with a brioche note that carries through to the palate with good acidity, brightness and a very long finish.

PIERRE GIMONNET, Cuis 1er Cru - \$22

Fresh apples and cream aromas and flavors with lemon pudding texture. Pairs beautifully with most foods. Gimonnet wines are pure, sleek and lithe, demonstrating a classic characteristic of the northern Côte de Blanc.

PIERRE GIMONNET Fleuron 2006, Cuis - \$29

Fresh and lively, perfect as an aperitif. This winery is in the premier cru village of Cuis where the finest Chardonnay grows. Didier Gimonnet's family has been growing grapes since 1750. This is unmistakably 100% Chardonnay. Lemon and lime from front to finish with enticing bready characters as well.

VILMART Grand Cellier 1er Cru, Montagne Reims - \$30 Truly a luxury champagne. A blend of Chardonnay, Pinot Noir, and Pinot Meunier. Tastes like butter brioche. Very dry and well balanced.

Happy Valentine's Day

Give a Special Gift during this Special Weekend to that Special Person - a signed copy of Nora's book for \$20 or \$30 for both.

