

presents

"Tastes for Two, Deux"

Valentine's Day

Wednesday, February 14th, 2007

FOUR COURSES OF CELEBRATORY CUISINE FOR TWO TO SHARE
ONE SELECTION FROM EACH COURSE PER COUPLE
WITH AN OPTIONAL CHEESE COURSE, WINE PAIRING AND "SEDUCTION" WINE PACKAGE

Amuse

Dungeness crab bisque shooter with a *meyer* lemon crema

First

Sweet Gem lettuce with warm Sonoma *chevre* & local kiwi in a hibiscus champagne vinaigrette

Baked tiger **shrimp** in *pernod* with baked *sweet 100* tomatoes

Rainbow chard & basque chorizo **frittata** with green & red *mojo* sauces

Second

Wild mushroom **crepes** in a *sercial* madeira glaze with white truffle oil

Chicken **b'stilla** cigarettes dusted with cinnamon & powdered sugar

Maine **lobster** purses over a champagne chive *buerre blanc*

Intermezzo

Cranberry Chardonnay **sorbet**

Third

Rose seared Alaskan **halibut** medallions with *Forbidden* black rice and *yuzu tobiko* crema

Medallions of prime beef **filet** with polenta, gorgonzola *dolce* and *montilla* demi

Baked organic **poussin** with charred *gai lan* and sage caper butter

Fromage

(Optional, \$5 per selection, with accoutrements)

Rouzaire **Pierre Robert**(Ile de France) soft ripened, rich French triple cream

Casa Matias **Serra da Estrela**(Portugal) unctuous, sweet sheeps milk cheese

Cowgirl Creamery **Pierce Point**(Marin) artisan domestic triple cream rolled in wild herbs

Rambol **Gourmandise** with Kirsch(Annecy) creamy French cheese subtly infused with cherry brandy

Redwood Hill Farms **Camelia**(Sonoma) domestic soft ripened goats milk camembert

Sweets

A duo of **creme brulee**; bittersweet chocolate bourbon & passionfruit rum

Cinnamon pound cake smothered with blueberries and served with double Devon cream

a little something **chocolate** for two to share

chef de cuisine/owner: daniel clayton chef de patisserie: tracy leighton managing chef: habib jacifi

www.nibblerseatery.com

Lovely Libations

OUR "SEDUCTION" WINE PACKAGE 100

A romantic arrangement of three wines:

- Nichols Feuillate **Brut Rose** Champagne 187mL
- O'Brien Family Vineyards "**Seduction**" Napa red blend 750mL
- Castello Banfi "**Rosa Regale**" Brachetto d'Acqui 187mL

PROGRESSIVE PAIRING WINE FLIGHT

Let us pair a complimentary wine to each of your menu choices 30 per person

BUBBLY WINE FLIGHT

Four artisan sparkling wines, one for each course 25 per person

CHEESE PAIRING WINE FLIGHT

We'll pick a flight of luscious dessert wines to match your cheese selections AQ

Bubbly

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| Schramsberg Demi-Sec "Cremant"(Napa) | 61 |
| d'Abbitas 2001 Cava , "Brut Nature"(Tarragona) | 9/36 |
| Bele Casel Prosecco (Veneto) | 11/48 |
| Nicholas Feuillatte Brut , Blue Label(Epernay, Champagne) | 58 |
| Moet et Chandon, 1988 Brut "Dom Perignon"(Epernay, Champagne) | 205 |
| Moet et Chandon, 1996 Brut "Dom Perignon"(Epernay, Champagne) | 180 |
| Gosset " Brut Excellence"(Ay, Champagne) | 17/76 |
| Nicholas Feuillatte Brut Rosé , "1/4 Fun"(Epernay, Champagne), 187mL | 26 |
| Carpene Malvolti, Brut Rosé (Veneto) | 10/42 |
| Gosset "Grande Rosé" Brut Rosé (Ay, Champagne) | 125 |

White

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| Turnbull 2005 Sauvignon Blanc (Napa) | 8/31 |
| Heliopoulous 2004 White traditional white blend(Santorini) | 47 |
| Routas 2005 Rosé "Rouviere"(Coteaux Varios en Provence) | 7/25 |
| Von Hovel 2004 Riesling Spatlese, "Oberemmeler Hutte"(Mosel) | 12/46 |
| Newell Family Vineyards 2003 Chardonnay , "Manisse"(San Antonio Valley, CA) | 49 |
| Sebastopol Vineyards 2002 Chardonnay , Dutton Ranch Vineyard(Russian River) | 10/39 |
| Phillipe Lorraine 2002 Chardonnay (Napa) | 13/48 |
| Whitford 2004 Chardonnay , Haynes Vineyard(Napa) | 56 |
| Ramey 2003 Chardonnay (Carneros) | 72 |

Red

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| Cooper Mountain 2004 Pinot Noir "Reserve"(Willamette Valley) | 49 |
| Brophy-Clark 2004 Pinot Noir , Ashley's Vineyard(Santa Rita Hills) | 9/35 |
| Tandem 2003 Pinot Noir , Van der Kamp Vineyard(Sonoma Mountain) | 79 |
| Michaud 2002 Pinot Noir , Pinnacles Vineyard(Chalone District, Monterey) | 13/51 |
| Conti Serrestori 1999 Chianti Classico Riserva "Macchiavelli"(Toscana) | 11/42 |
| Pleasant Hill 2004 Zinfandel , "Reserve"(Sonoma) | 8/29 |
| Duncan Peak 2002 Cabernet Sauvignon (Mendocino) | 9/33 |
| Montemaggiore 2003 Syrah , Paolo's Vineyard(Dry Creek Valley) | 12/47 |
| Silver Oak 1997 Cabernet Sauvignon (Alexander Valley) | 155 |
| Bridlewood 2003 Syrah , "Estate Reserve"(Santa Ynez) | 9/33 |
| Baxter 2002 Merlot (Napa) | 12/47 |
| Conn Creek 2001 Cabernet Sauvignon , Limited Release(Oakville) | 55 |
| O'Brien 2002 Seduction , proprietary red blend(Napa) | 72 |
| Downing Family 2004 Cabernet Sauvignon (Oakville) | 14/54 |
| Stuhlmuller 2002 Cabernet Sauvignon , Estate(Alexander Valley) | 62 |
| Fuentespina 1999 Ribera del Duero , Reserva, 100% Tempranillo (Castille) | 19/74 |
| Chateau Latour 1997 Grand Vin , grand cru classe en 1855(Pauillac), 1st growth | 375 |
| Opus One 1999, proprietary red blend(Oakville) | 240 |
| Titus 2001 Cabernet Sauvignon , Reserve(St Helena) | 119 |

Perfect Endings

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| Castello Banfi Brachetto d'Acqui "Rosa Regale"(Piemonte), 187mL | 8/19 |
| Sichel 1990 Eiswein "Durkheimer Hochmess"(Rheinpfalz), 375mL | 12/58 |
| Cear Mountain 2005 Viognier port style "Toy Vineyard"(Livermore), 500mL | 19/86 |
| Chateau Raymond Lafon Sauternes (Bordeaux), 375mL | 72 |
| Cossart Gordon 1995 Bual (Madiera), 500mL | 15/62 |
| Toro Albala 1971 Montilla-Morilles "Don PX" <i>Gran Reserva</i> (Andalusia), 750mL | 18/n/a |
| Graham's tawny port , 40 years old(Duoro), 750mL | 31/n/a |
| Hooper's 1984 vintage port (Duoro), 750mL | 85 |
| Graham's 1977 vintage port (Duoro), 750mL | 27/n/a |
| Robert Hall 2003 vintage port style(Paso Robles), 750mL | 8/n/a |
| Smith Woodhouse 2003 vintage port (Duoro), 375mL | 19/70 |

Less Bibulus Beverages

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| Dry Soda Company, rhubarb & lemongrass sodas | 4 |
| d'Arbo, peach/passionfruit, elderflower & black currant sodas | 4 |
| Sonoma Cider Mill, peach & pear sparkling juice blends, 100% juice | 4 |
| Sonoma Cider Mill, sparkling apple juice , 750mL | 11 |
| Voss artesian water , still or sparkling | 7 |
| San Pellegrino mineral water | 6 |