



VALENTINE'S DAY MENU
February 14th 2012

FIRST COURSE

Choice of

HEARTS OF ROMAINE

with lobster vinaigrette

ROASTED RED PEPPER BISQUE

with crispy red beets

Korbel Brut, California

MAIN COURSE

Choice of

LOVEBIRD DUO

Pan Roasted Chicken Breast & Leg Confit

herb crust, roasted fingerling potatoes, cauliflower & baby carrots

Belle Glos, Meomi Pinot Noir, California

CENTER CUT FILET

sweet potato gratin & asparagus bundles

Hess, Allomi Cabernet Sauvignon, Napa Valley

CHILEAN SEA BASS

wild mushroom ravioli & haricot vert

CADE, Sauvignon Blanc, Napa Valley

DESSERTS

Choice of

CHOCOLATE HEARTS

dark chocolate cake, white chocolate mousse & milk chocolate ganache

Graham's Six Grapes Port

STRAWBERRY SHORTCAKE

berry compote & sweet whipped cream

Chandon Rosé, Napa Valley

\$98.00 For Two

***Add Wine Pairings for \$25 per person**

All meals include El Chorro's Famous Sticky Buns, Handcrafted Bread & Butter, Coffee & Tea

PRICES DO NOT INCLUDE 9.8% TAX OR 20% GRATUITY