Lover's Feast At The Maven

Thursday, February 14, 2013
Reservations Only
Seating available from 5- 8:00pm
984-1980
Family Style Take Out Too!

First Course
Ravioli Nudi with Lemon, Sage Brown Butter and Chimayo Chile Oil
'06 Foxen, Chenin Blanc, California

Second Course
Choice of:

Organic Living Lettuce with Antipasti of Artichoke Hearts,
Roasted Garlic, Red Pepper, Fresh Oregano and Seeded Lavash
'09 Itsas Mendi, Bizkaiko Txakolina, Spain
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Wild Mushroom and Leek Bisque with Piñon Shallot Pastry and Pomegranate Glaze
'11 Albariño, Burgans, Spain

Third Course
Choice of:

Green Chile Dusted Beef Tenderloin Filet with Sweet Yukon Gold Potato Gratin and Brandy
Green Pepper Corn Demi Glaze
'10 Liberty School, Cabernet, California
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Poached Lobster Medallions and Asparagus on Truffle infused Risotto with crispy Basil leaves and
Merlot Wine Reduction
'10 Byron, Pinot Noir, California
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Citrus Herb Tofu Napoleon, Spinach, Roasted Butternut Squash and Yukon Gold Potato with Brie
Sage Tart
'12 Georges Duboeuf, Beaujolais Nouveau, France

Dessert
Choice of:

Couple's Long Stem Strawberries in White and Dark Chocolate with Chantilly Cream and Chocolate dipped
Shortbread Cookie
Fizz 56, Sparkling Red Brachetto, Italy
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Dark Chocolate Mayan Cake with Bittersweet Chocolate Fudge Frosting, Chocolate Cherry Coulis and Sugared
Black Berries
Graham's "Six Grapes" Reserve, Ruby Port
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Orange Glazed Profiterole with Toffee Mousse Filling and Prickly Pear Coulis
'10 Domaine de Fenquillet, Muscat

$75 **for two** ($37.50 p/p) or $111 **for two** with Wine Pairing ($18 p/p)
$12 Child's portion (Age13 and under).
Beverages, tax and gratuity not included.
Menu and wines subject to change without notice.