



LAS RAMBLAS

Valentines Menu 2012

White Truffle Corn Bisque

Spicy Tasso Ham

\$7

Suggested pairing: 2009 Martin Codax, Albarino, Spain \$10

Warm Chevre Tart

Rosemary Peppercorn Crust, Macerated Strawberries, Spicy Arugula

\$9

Suggested pairing: 2008 Romon Bilbao Volteo Garnacha Rose, Spain \$9

Filet Mignon and Diver Scallop

Whipped Brie Potatoes, Saffron Butter, Cabernet Glace, Wilted Greens

\$29

Suggested pairing: 2007 Navarro Correas, Malbec Gran Reserva, Mendoza Argentina \$12

Dark Chocolate Bombe

Raspberry Coulis and Crème Fraiche Ice Cream

\$8

Suggested Pairing: N.V. Banfi Rosa Regale, Piedmonte, Italy \$10

Executive Chef: Brother Luck

Pastry Chef: Suellen Golden

Wine Pairings: Shane Bruns

Reservations: 210.298.8040

