

# *The Palms Club's Wine, Dine and Dance Menu 2012.*

## *A Valentine's Celebration of Love*

*With our Wine Pairing Package, an Additional \$8 Charge*

### Le Potage

Velvet Asparagus & Brie with Crispy Prosciutto.

*Paired with a glass of 2010 Turning Leaf, Chardonnay if package was purchased.*

### Le Salade

Baby Field Greens with Poached Pear, Candied Pistachios and Herb Vinaigrette.

### Les Plats

Grilled Tenderloin Steak with Country-style Mashed Kabocha Squash, Sautéed Baby Spinach and Belgian Ale Demi Glace. \$27

*Paired with a glass of 2009 Dancing Bull, Zinfandel if package was purchased.*

Pan Roast Mahi Mahi and Stuffed New Zealand Greenlip Mussels with Lemon Herb Roasted Potatoes, Tomato and Eggplant Confit and Pesto Oil. \$23

*Paired with a glass of 2010 Redwood Creek, Sauvignon Blanc if package was purchased.*

Seared Boneless Chicken Breast with Chorizo and Charred Corn Risotto, Sautéed Green Beans and Shimeji Mushroom Jus. \$19

*Paired with a glass of Fetzer, Gerwurztraminer if package was purchased.*

### Le Dessert

Rose's Chocolate Oblivion Truffle Torte with Grand Marnier Creme Anglaise and Raspberry Coulis. French Vanilla Ice Cream.

*Paired with a glass of Ballatore, Grand Spumante if package was purchased.*