



S Á T I S

BISTRO - CAFÉ - WINE BAR

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VALENTINE'S MENU

AVAILABLE FRIDAY 2/12- SUNDAY 2/14

First

Oysters, Mousse de Foie Gras and Pomegranate
DePerriere Brut - Cremant de Bourgogne, Burgundy, France

or

Spiced Beet Carpaccio, Heirloom Carrots, Dates and Harissa Yogurt, Herb Salad and Almonds
2013 Sottimano - Maté, Brachetto, Piedmont, Italy

Second

Spaghetti with Crab, Garlic, Chiles and Mint
2013 Carino Rosso, Sangiovese, Tuscany, Italy

or

Sunchoke and Taleggio Risotto, Soft Cooked Quail Egg
2013 Abazzia di Novacella, Kerner Alto, Adige, Italy

Third

Creamy Chickpea Soup, Pickled Chili Relish and Puntarella
2012 Michel Gassier, Côte du Rhone, Rhone, France

or

Winter Citrus, Walnut, and Arugula Salad
2013 Mohua, Sauvignon Blanc, Marlborough, New Zealand

Fourth

Slow Roasted Heritage Pork Belly,
Spiced Broccoli Rabe and Sweet Tomato Jam
2013 Dom. Laroque - Carcassonne, Cabernet Franc, Languedoc, France

or

Market Fish Bouillabaisse,
Fennel and Fingerling Potatoes with Saffron Lobster Broth, Garlic Charred Pepper Rouille
2014 Domaine Chevrot, Pinot Noir, Burgundy, France

or

32oz. Porterhouse Steak for Two
Truffled Celery Root Creamed Spinach, Housemade Steak Sauce
2011 Chateau Villa Bel-Air, Merlot Blend Bordeaux, France

Dessert

Dark Chocolate Soufflé for Two,
White Chocolate Crème Anglaise, Warm Ginger Raspberry Compote
Casa de Santa Eufemia, Ruby Port, Oporto, Portugal

Five Course Prix Fixe: \$75/person + tax + gratuity
Optional Wine Pairing: \$45/person + tax + gratuity

*Please advise your server of any food allergies prior to ordering
This menu is not available a la carte and no substitutions are permitted
Full table participation is required*

