



Six Peaks
GRILLE

*Valentine's
Sweet Heart Menu*

02.14.10

First Course

Pan Seared Diver Scallop

Cauliflower Puree, Carrot Reduction, Dried Prosciutto

**Sonoma Cutrer, Chardonnay, Russian River Ranches, Sonoma County, CA*

Second Course

Braised Short Rib

Huckleberry Compote, Truffle Cheese, Toasted Brioche

**Clos La Chance, Pinot Noir, Santa Cruz Mountains, CA*

Third Course

Oysters & Pearls

Citrus Gremolata, Curacao Caviar

**Adobe Road, Pinot Noir Rosé, Sonoma County, CA*

Fourth Course

Grilled Loin of Lamb

Tomato Concassé, Spherical Olives, Aged Balsamic, Demi Glace

**Bridlewood, Reserve, Syrah, Central Coast, CA*

Dessert

Champagne Sabayon

Pistachio Crusted Strawberries

**Kenwood, Sparkling Wine, 'Yulupa', Cuvée Brut, CA*

\$65

Add Featured Wine Pairing \$35