

Francesca's at Sunset

FRANCESCA'S VALENTINE'S DAY MENU 2014
THREE COURSE PRE-FIXE MENU

Chef's Choice Amuse

CHOICE OF

SALAD OF HYDROPONIC WATERCRESS AND CELERY
compressed fuji apples, Texas ruby red grapefruit, candied almonds, minus 8 vinaigrette
Riesling, GAUTHIER, Hillside Vineyard, Santa Lucia Highlands, California, 2010

ROASTED WINTER SQUASH SOUP
shaved fennel and squashes, confit garlic oil, citrus powder
Grüner Veltliner, HUBER, "HUGO" Niederösterreich, Austria, 2012

CHOICE OF

PAN ROASTED BLACK COD
cauliflower, radishes, sugar snap peas, uni butter
Chardonnay, Chablis, DOMAINE LONG-DEPAQUIT Burgundy, France, 2011

GRILLED RIBEYE

truffle pommes puree, cipollini, butternut, pancetta hash, red wine shallot jus
Grenache, SHATTER, Maury, Roussillon, France, 2011

CHOICE OF

GIANDUJA CHERRY TART
QUINTA LA CRUZ "Black Spanish" (Lenoir) Dickson, LD3 Ranch, TEXAS HILL
COUNTRY, 2008

VANILLA BUTTER CAKE

Compressed strawberries, chocolate espresso sorbet, strawberry powder
QUINTA LA CRUZ "Black Spanish" (Lenoir) Dickson, LD3 Ranch, TEXAS HILL
COUNTRY, 2008

\$65 without wine pairing

\$85 with wine pairing

Tax and gratuity not included.

