

Onda
RISTORANTE
WINE LOUNGE

VALENTINE'S DAY 2010

First Course

Pancetta & Poached Organic Egg Salad
Pecorino Cheese, Baby Escarole & Truffle Oil
\$11

Lucien Albrecht, Crémant d'Alsace Rosé Brut, Alsace, France
\$10

Or

Duck & Foie Gras Ravioli

Sautéed Treviso, Pinenuts & Orange Blossom Vinegar
\$14

Talbott Vineyards, Kali Hart, Chardonnay, Monterey County, California
\$10

Entrée

Grilled Rack of Lamb

Rainbow Chard, Porcini Mushroom Orzo, Cabernet Syrup
\$38

Seghesio Family Vineyards, Sangiovese, Alexander Valley, California
\$14

Or

Braised Red Snapper & Lobster Tomato-Basil Ragù

House Made Tagliatelle, Sweet Garlic, Chili Oil
\$40

Domaine de la Perrière, Sancerre, Loire, France
\$14

Dessert

Milk Chocolate Embrace

Milk Chocolate Mousse, Chocolate Cream, Amaretto Infused Berries
\$8

Bonny Doon, Framboise, Santa Cruz, California
\$8

Three Course Dinner Menu \$55.00 Per Person
Wine Pairing Additional \$30.00 Per Person
(Tax & Gratuity Not Included)