

Clarklewis

Valentine's Weekend

Saturday and Sunday, 13 and 14 February 2010

FIRST COURSE

Roasted Persephone beet terrine

with Oregon blue cheese, honey crisp apples,
glazed walnuts and cider vinaigrette

Grilled wild shrimp

with Borlotti beans, braised pork belly and picholine
and tangerine vinaigrette

Butter lettuce salad

with blood oranges, shaved radish, pistachios, creamy tarragon
and buttermilk dressing

PASTA

Housemade tagliatelle

with Cattail Creek lamb ragu, rosemary and pecorino Toscano

Garganelli

with winter mushrooms, spinach and ricotta salata

ENTREE

Braised beef short ribs

with red cabbage, celery root salad with Oregon black truffle vinaigrette

Hearth-roasted pork shoulder

with bluebird farm farro, roasted turnips, kumquats and sage gremolata

Semolina dusted Petrale sole

with root vegetable puree, braised greens and meyer lemon butter

DESSERT

Salina's selection of romantic sweet treats

Your choice at first course, entrée and dessert

\$58.00 per person