

The Harvest Vine Valentine's Day Menu
\$60.00 per person

Tuesday February 14, 2012

First Course

Cabacero de Lomo Ibérico con Chocolate
cured acorn fed pata negra pig with
chocolate-pimenton de espelette spread and toasted bread

Second Course:

Ensalada de Mojama
cured tuna loin with mujjol caviar, soft boiled egg
frisée & pedro ximénez sherry vinaigrette

Third Course:

Bacalao Ahumado
smoked salt cod with sautéed wild mushrooms, cauliflower crema
truffle oil powder and crispy jamón

Fourth Course:

Presa Ibérica de Bellota
grilled shoulder steak from the acorn fed pata negra pig
with potato-idiazabal sheep cheese terrine & cider sauce

Dessert Course:

TBD

The Harvest Vine
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