

VALENTINE'S DAY 2012

AMUSE

a small bite provided by Chef Michael E. Bonk
paired with your choice of champagne cocktail or whiskey

FIRST

risotto
white chocolate, truffle, chicory

lobster ravioli
wilted spinach, ginger, lemon zest

ricotta gnocchi
local mushrooms, celery root, walnuts

SECOND

muscovy duck
dark chocolate molé, cipolini onions, black trumpet mushrooms

olive oil poached sablefish
beluga lentils, roasted fennel, lemon zest

wagyu shortribs
confit root vegetables, barolo

THIRD

chocolate tart
pecan gingersnap crust, candied ginger, sea salt

vanilla cake
tart apple sorbet, roasted walnuts

artisanal cheese plate *with accents*
a chef's selection of three cheese with fruit preserves

**all chocolate provided by Divine Chocolate Company in the D.C.*

TASTING MENU OR À LA CARTE

three-course menu \$49 | choose one of each
wine pairing \$19

SONOMA
restaurant and wine bar

We use the best naturally-raised and organic ingredients we can find, and source from local growers, ranchers, and fishermen throughout the mid-atlantic whenever possible.