



m o r a d a

Valentine's Day Prix Fixe

| February 14, 2019 |

amuse bouche

Moët & Chandon, Brut, "Imperial", Champagne, France, NV

to start

Puree of Cauliflower, Sugar Pea Drizzle

- Or -

Lobster Risotto, Winter Corn, Candied Bacon

Paired with Domaine Vocoret & Fils, Chablis, Burgundy, France

entrée duet of

New Zealand Lamb Chops & Skuna Bay Salmon

Served with Baby Root Vegetables, Champagne Beurre Blanc, and Minted Parsnips

Paired with Tolossa Winery, "Clonal Select", Pinot Noir, Edna Valley, CA

dessert

Inn at Rancho Santa Fe Signature Mignardise

Paired with Heitz Cellars, "Ink-Grade", Port, Napa Valley, CA

| \$69 per person |
+\$30pp wine pairing option