

Valentine's Day at Travaasa

Course One

Crostini Plate to Share

toasted sourdough baguette, brown turkey figs, markley family farms strawberries, toasted prosciutto, fresh herb and micro green salad, wateroak farms chevre, Austin's good flow honey

Moët & Chandon "Nectar Imperial Rose" Epernay, France, NV

Course Two

Sweet Heart Salads

mango, beet, and avocado salad (beets cut out into hearts) & baby red romaine, watermelon, pomegranate seeds, arugula, crystallized ginger, beta carrots, raspberries, honeyed almonds

Pilot Knob Vineyards, Viognier, Bertram, Texas, 2010

Course Three

Baked Texas Oysters

with red sorrel, smoked beet relish, lemon zest

Seared Steel Head Trout

with pickled celery, duck poached parsnips, and salted lemon garlic cream

Jules Taylor, Sauvignon Blanc, Marlborough, New Zealand, 2010

Course Four

Quail-Scallop Slider

seared coffee rubbed Thunderheart bison - red pepper chutney, confit fennel

De Bardos, "Romantica" Crianza Tempranillo, Ribera del Duero, Spain, 2009 1

Course Five

Chai Tea Sorbet

with minted raspberries & strawberries

Chocolate Chai Tea Truffle Bar

Spiced Beignets

with crème anglaise

Royal Tokaji Wine Company, "Aszu" 5 Puttonyos Royal Tokaji, Hungary, 2007

small plate duos, \$65 per person / \$110 with Pairings