



CAFÉ CALATRAVA
VALENTINE'S DAY DINNER AT THE JAMES BEARD HOUSE
FEBRUARY 14, 2009

Hors D'œuvres

Slow Roasted Strauss Leg of Lamb

Served with Door County cherries, and an Illy espresso demi-glace

House Smoked Trout

Served on baby rye bread with rotkohl, chive aioli, and caraway vinaigrette

Christer's Classic Macaroni & Cheese

With roasted chicken, goat cheese, and rosemary

Il Mionetto Prosecco, Veneto, Italy NV

Three Daschunds Ankle Biter Ale, Appleton, WI

Five Course Meal

Butter Poached Lobster

On a sweet corn griddle cake with red pepper oil, cilantro, and cayenne kissed maple syrup

Carmel Road Chardonnay, Monterey County, CA 2006

Honey Glazed Butternut Squash Soup

With Hudson Valley foie gras and spiced pecan essence

St. Hallet Riesling, Eden Valley, Australia 2007

Pan Seared Halibut

On a shaved fennel and green apple salad with marinated radishes and Tangelo vinaigrette

St. Supéry Sauvignon Blanc, Napa Valley, CA 2007

Marinated Elk Medallions

On scalded brussel sprouts with black pepper bacon and a forced rhubarb gastrique

Cambria Syrah, Santa Maria Valley, CA 2005

Boca Negra Love Cake

With Jack Daniels crème and fresh raspberries

Il Mionetto Moscato, Veneto, Italy NV