

February 14th, 2012

Two seating times: 5:30 or 7:30

\$40 inclusive prepaid reservation

First Course

smoked gouda stuffed polenta with sundried tomato coulis

Second Course

Select one of the following:

winter greens with burgundy pears, peppered almonds,
goat cheese and tangerine vinaigrette

spicy white bean soup with braised kale

Third Course

Select one of the following:

vegan lemongrass and green curry pad thai

grilled petaluma chicken with lemon thyme butter
over roasted vegetable basmati rice

peppercorn crusted bistro filet with cabernet demi glaze
and cambozola infused potatoes

pan seared sea bass with marsala duxelle over
roasted vegetable infused basmati rice

Fourth Course

tiramisu and spiced drinking chocolate

Make your reservation today with
Emily @ 510-1990 or Emily@thestirring.org