



Braeburn

Valentine's Weekend February 12 - 14

Fried Hog Island Oyster
sweetheart grits & grain mustard
Chardonnay, Au Bon Climat 2008 Santa Barbara

or

Blood Orange & Endive Salad
walnut vinaigrette
Muscat/Sauvignon Blanc 'Gessami' Gramona 2007 Penedes

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Butter Poached Lobster
parsnips, brussels sprouts, passion fruit sauce
Pierre Brigandat, Brut Champagne L'Aube

or

Rack of Lamb
pickled japanese eggplant, basmati rice
Grenache/Carignan/Counois, Domaine de Cabasse 2006 Seguret

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Chocolate Soufflé Cake for Two
baby bourbon sauce
Mavrodafni/ Xynistéri, Commanderia St. John, Keo, Cyprus

three course menu, \$60
with wine pairing, \$90