



VALENTINE'S DAY AT NOCA

First Course

Chestnut Soup

Chestnut Honey, Baby Carrots

Rafael Palacios *Louro do Bolo* Godello 2008

or

Hirame Crudo

Sunchokes, Golden Raisins, Yuzu kosho

Schloss Gobelsburg *Gobelsberger* Riesling 2007

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### Second Course

#### **Lobster Agnolotti**

Lobster Cream

LIOCO Carneros Chardonnay

or

#### **Wild Mushroom Raviolo**

Braised Greens, Mushroom Jus

Lioco "Indica" 2007 Carignan Blend

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Third Course

Prime New York Strip Steak

Twice Baked Fingerling Potato, Onion Confit, Heirloom Purple Cauliflower,
Bordelaise

Mas Doix *Salanques* Priorat 2006

or

Loup de Mer

Roasted Carrot Purée, Braised Butter Lettuce, Garlic Roasted Chanterelles

Abbazia di Novacella Pinot Nero 2007

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### Dessert

#### **Pistachios & Cherries**

Warm Pistachio & Cherry Gratin, Farmer Cheese Gelato

Elio Perrone *Bigaro* Moscato/Brachetto 2008

\$85 Per Person

Additional Wine Pairing \$ 25 Per Person

**Vegetarian Tasting Menu is available upon request**

**Menu is subject to change due to market availability**