

S N O W C A T D I N I N G

An Epic Winter Experience

Aphrodite Valentine's Menu

According to the Chef's Fantasy...

WHITE DIAMONDS AND RUBY JEWELS

TRUFFLE INTOXICATION

Truffle Artichoke and Garlic Bisque
with Carrot Custard with Chive Wafer

SEA OF LOVE

Maine Lobster Brandade

with capers, parsley and micro basil salad and tomato-kimchi emulsion

~ or ~

Maine Crab

with black bean salsa, avocado purée and blue corn spoon
"kissing oysters" on the half shell with "hot stuff" habanero mignonette

WILD ABOUT FOODIE FOREPLAY

Black Watch Farms Beef Tartar

with wild grape balsamic, slow-cooked egg and potato crisps

~ or ~

"Smoking" Fennel with Prosciutto

foam puffed wild rice and grains of paradise

ACCORDING TO YOUR SPONTANEITY...

"Hot Date" Rack of Lamb

with toasted couscous and roasted curry broth

~ or ~

Beef "Tenderloins"

with creamy goat cheese polenta and baby carrot bordelaise

~ or ~

Wild Bass with Clams

bathed in garlic broth with roasted sweet peppers and saffron cream

SWEET SENSUAL ENDINGS

Spiced Waffle Cone with Vanilla Ice Cream

Ultimate Chocolate Dome with Espresso Fudge

Rhubarb Jam Soufflé

Culinary Quotes

Heal the world... cook dinner tonight. ~ Bill Penzey, founder and owner of Penzey's Spices

Find something you're passionate about and keep tremendously interested in it. ~ Julia Child

The truffle is the very diamond of gastronomy. ~ Jean Anthelme Brillat-Savarin

Age and glasses of wine should never be counted. ~ Old Italian quote

You cannot get an influence from the cuisine of a country if you don't understand it. You've got to study it. ~ Chef Ferran Adria

Cooking is like love. It should be entered into with abandon or not at all. ~ Harriet Van Horne

Snowcat Specialty Cocktails

Haywired

Whistle Pig Whiskey, Heirloom Cider,
Local Bitters and Orange ~ \$25

The Snow Ball

Grey Goose Vodka Martini with Shredded
Coconut Rim and Vanilla Ice ~ \$14

Chef Fiz

Prosecco with House made Vermont
Cranberry Liquor and Lemon ~ \$14

Chef's Wine Pairing Selections

1st COURSE

Laetitia Estate Chardonnay Valley

A mouth-filling palate of bosc pear, pineapple and lemon oil. This Chardonnay unfolds with nuances of summer melon, honeycomb cereal and spiced nutmeg.

2nd COURSE

Grace Lane Riesling 2013 Yakima Valley, Washington

Bright aromas of green apple and white peach. Its delicate yet complex flavors are spicy, fruity and fresh with a long and rounded finish.

3rd COURSE

Kermit Lynch Cote du Rhone 2013 Rhone, France

Wine-maker Jean-François Pasturel is thrilled to be able to have the chance to produce this Côtes du Rhône. Primarily Grenache, with Syrah, Carignan, Cinsault and Mourvèdre.

4th COURSE

Tutunjian Cabernet Sauvignon 2013 Curico Valley, Chile

It is characterized by juicy touches of blackberry and blueberry with a subtle aroma of tobacco and minerals well combined with a delicate layer of oak.

~ or ~

Anne Amie Pinot Gris 2014 Willamette, Oregon

Intensely aromatic powdery floral notes give way to a palate of Asian pear, Meyer lemon and rose petal. Balanced and crisp.

5th COURSE

Eden Sparkling Ice Cider, Vermont

Eden Sparkling Dry is a full-flavored cider with a champagne-like mouth feel and bright apple acidity.

\$45 pp with wine pairing

Chef's Wine Cellar picks by The Bottle

All wines on the paring are also available by the bottle

Whites

Blanc de Blanc, Le Mesnil Grand Cru, Champagne NV ~ \$99.00

Laetitia Estate Chardonnay ~ \$45.00

Sonoma Cutrer "les Pierres" Chardonnay, Sonoma, California 2012 ~ \$105

Louis Jadot Chassagne Montrachet, Burgundy France 2011 ~ \$133

Reds

Broadside Cabernet ~ \$41.

Ken Wright Canary Hill Vineyard, Pinot Noir, Yamhill 2012 ~ \$225

Anne Amie Pinot Noir, Willamette 2011 ~ \$64

Jordan Cabernet Sauvignon, Alexander Valley 2012 ~ \$117

Silver Oak Cabernet Sauvignon, Alexander Valley 2011 ~ \$230

Heitz Cellars Cabernet Sauvignon, Martha's Vineyard 2006 ~ \$245

