



Valentine's Dinner
Tuesday, February 14th, 2012

First Course

Tuna Tartar with Quail Egg and Sesame Cracker

-or-

Lobster Bisque with Tarragon Chantilly

Muscadet – '08 – Domaine La Moriniere - Sèvre-et-Maine

Second Course

Duck Confit and Roasted Chestnut Ravioli with Butternut Squash

-or-

Searched Diver Scallop with Smoked Bacon Succotash

Burgundy – '09 Latour "Valmoissine" – Coteaux de Verdon

Supplement

Searched Hudson Valley Foie Gras with Brioche French Toast

\$16

Entrée

Sous Vide Filet Mignon with Asparagus and Béarnaise

Bordeaux – '08 Alexandre Sirech – Bordeaux

-or-

Barramundi with Saffron Nage and Heirloom Tomato Jam

Viognier – '08 Domaine de la Janasse – Vin de Pays

Dessert for Two

Chocolate Strawberries, Mini Grand Manier Soufflé, Stuffed Profiteroles

La Caudrina – Moscato D'Asti

Valentine's Dinner \$85 per person, plus tax and gratuity

Paired wines \$27 per person

Vintage Sommilier Pairing \$40

Reservations Required 480.991.6887

Petite Maison - 7216 E. Shoeman Lane - Scottsdale, AZ 85251