



Heron Rock Bistro

VALENTINE'S DAY 2015

\$45 PER GUEST

MENU AVAILABLE FRIDAY 13TH & SATURDAY 14TH

≈ 1 ≈

CHICKEN LIVER PÂTÉ

GLUTEN-FREE CHEESE COOKIES, ROASTED PEAR PRESERVE, SHALLOT CONSERVE

SUGGESTED PAIRINGS:

DRIFTWOOD OLD CELLAR DWELLER BARLEYWINE-STYLE ALE \$18-650ML

QUAIL'S GATE OLD VINES FOCH \$8.5-4OZ \$48-BOTTLE

≈ 2 ≈

SHUCKED SHAKESPEARE CREEK OYSTER

GRAPEFRUIT SEGMENT, OLIVE OIL AND TROUT ROE

≈ 3 ≈

ROASTED CERTIFIED ANGUS BEEF TENDERLOIN

DUNGENESS CRAB, ASPARAGUS AND BÉARNAISE SAUCE

WITH PICKLED SHIITAKE MUSHROOMS AND BLUE CHEESE POTATO SOUFFLÉ

SUGGESTED PAIRINGS:

CATEGORY 12 UNSANCTIONED BELGIAN SAISON \$7-PINT

ERRAZURIZ MAX RESERVA SYRAH \$7-4OZ \$40-BOTTLE

≈ 4 ≈

COFFEE & DONUTS

YEAST DONUT WITH FONDANT

CHOCOLATE CAKE DONUT WITH CHOCOLATE GANACHE
AND STRAWBERRIES WITH CHOCOLATE GELATO AFFOGATO

SUGGESTED PAIRINGS:

PHILLIPS COFFIN KICKER PORTER \$6.5-PINT \$4-HALF PINT

ROCKY CREEK BLACKBERRY PORT WINE \$6-2OZ \$40-BOTTLE