

**Old Vine Café is now taking reservations for Valentines Day Dinner!
Sunday February 14th 2010**

**Guests will have a choice between the following two menus. There will be two
seatings, one at 4:30 & one at 7:30**

714-545-1411

The Original Tasting Menu

First: Sautéed Sea Scallop on a nest of Crispy Fried Yucca finished with Tarragon Chardonnay Sauce. *(Paired with a 2006 Frogmore Creek Chardonnay, Tasmania)*

Second: Handmade Fettuccini Pomodoro garnished with Aged Pecorino Romano Cheese. *(Paired with a 2005 Tre Serre Barbera, Piedmonte Italy)*

Third: Four Ounces of All Natural Filet Mignon & Crispy Fried Onions with Bleu Des Basque Demi Cream Sauce. *(Paired with a 2008 Maïpe Cabernet Sauvignon, Argentina)*

Last: Grandma's Cheesecake, Wild Berry Puree *(Paired with a NV Ferreira Ruby Port)*

\$65 per person

The Vegetarian Tasting Menu

First: Salad of Baby Spinach with Dried Fruit, Pine Nuts, Fresh Goat Cheese & Honey Balsamic Vinaigrette. *(Paired with a 2008 Wild Rock Sauvignon Blanc, Marlborough New Zealand)*

Second: Mozzarella Buratta, Panko Crusted Eggplant, Grape Tomatoes & Basil Pesto. *(Paired with a N.V. Caposaldo Brut Prosecco, Italy)*

Third: House Made, Pan Fried Polenta with Pomodoro Cream Sauce garnished with Aged Pecorino Romano Cheese. *(Paired with a 2006 Valle Reale Vigne Nuove Montepulciano d'Abruzzo, Italy)*

Last: Mini Pecan Pie Tartlets garnished with Vanilla Fleur De Sel Butterscotch Sauce & Whipped Cream. *(Paired with 2003 Famiglia Bianchi Late Harvest Semillon, Argentina)*

\$65 per person

**Old Vine Café is also taking reservations for Friday the 12th & Saturday the 13th of
February. Our regular dinner menu will be served on these nights.**

5:30 & 8:30 reservations only.