



Celebrating Valentine's at Jeremy's on the Hill



Saturday, February 10th – Wednesday, February 14th

1st Course

Hamachi Ceviche with Serrano, Avocado, Edamame, and Taro chips

2nd Course

Arugula, Pine Nut, Pomegranate, Fig, Watermelon Salad with Goat Cheese and
Strawberry EVOO Vinaigrette

Or

Bowl of Lobster Bisque

3rd Course

Salmon-Artichoke Pottage, Pickled Daikon Radish, Micro Basil and Pumpkin Seed.

Or

Duck Breast with Truffle Roast Fingerling and Asparagus Sauté, Watercress Salad
with Fennel and Orange.

Or

Grass-Fed Ribeye Steak with Truffle Roast Fingerling and Asparagus Sauté,
Watercress Salad with Fennel and Orange.

4th Course

Bananas Foster White Vanilla Layer Cake with Chocolate Espresso Sauce and
Chai Tea Whipped Cream

59.95 for one, 110 for two

Sommelier Suggested Pairing, 4oz portions; \$20

1. 'Dolcezza' Sparkling Apple Wine, Volcan Mountain (Julian, California)
2. Sparling Brut Rose, Bouvet (Loire, France)
3. Rose, Sables d'Azur (Côtes de Provence, France)
4. Sparkling Brut, Veuve Du Vernay, (France)