



# Bloom

AMERICAN CUISINE

## Valentine's Day 2012 ♥

### ♥ First Course (SELECT ONE)

**Crisp Calamari** mizuna, yuzu, toasted sesame seeds

**Burrata Mozzarella** vine ripe tomato, basil pesto, Aged balsamic

**Smoked Salmon** crisp potato galette, crème fraiche, chives

**Chopped Boston Bibb Lettuce** apples, bacon, Manchego cheese & toasted almonds

**Asparagus Bruschetta** creamy goat cheese, roasted red peppers

### ♥ Second Course (SELECT ONE)

**Certified Angus Beef® New York Steak** gratin potato, asparagus, caramelized cipollini

**Scallops** "forbidden" rice, snap peas, lemon grass, soy butter\*

**Shrimp Tagliatelle** broccoli, tomato, roasted garlic, crushed chili

**Crispy Half Chicken** sage stuffing, green beans, cranberry

**Roasted Rack of Lamb** Dijon herb crust, garlic potato, butter green beans

**Bacon Wrapped Pork Tenderloin** parsnip puree, celery heart, pomegranate salad

**Yellowtail Tuna** bamboo fried rice, snap pea, organic egg, ginger syrup

### ♥ Dessert (SELECT ONE)

**Bars of Sin** Praline chocolate cookies, chocolate cappuccino mousse, warm chocolate & caramel sauce, vanilla bean gelato

**Seasonal Crème Brûlée** infused classic crème brûlée, accompanied with our house baked cookies

**Warm Pumpkin Bread Pudding** brown butter toffee, dulce de leche

\$35 per person from 4:30pm - 5:30pm, \$50 per person after 5:30pm - close, excluding beverages, gratuity & tax.

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# Wines

		<i>Glass</i>	<i>Bottle</i>
FLIGHT #1 \$8.00	<b>PINOT GRIS</b>		
	Tangent (Pinot Gris)-Edna Valley, CA '08	7.25	28.5
	Torre di Luna (Pinot Grigio)-Trentino, Italy '09	8.25	32.25
	Erath (Pinot Gris)-Oregon '09	8.25	32.5
FLIGHT #2 \$8.75	<b>SAUVIGNON BLANC</b>		
	Manifesto-North Coast, CA '09	8.25	32.5
	Whitehaven-Marlborough, New Zealand '09	9.25	36.5
	Casa Lapostolle-Rapel Valley, Chile '09	7.25	28.5
FLIGHT #3 \$7.25	<b>RIESLING</b>		
	Snoqualmie-Columbia Valley, WA '09	6	23.5
	Ernst Loosen "Saint M"-Pflaz, Germany '09	6.75	26.5
	Villa Maria-Marlborough, New Zealand '08	8.75	34.5
FLIGHT #4 \$9.25	<b>SURPRISE WHITES</b>		
	Paco Lola (Albarino)-Rias Baixas, Spain '09	9.25	36.5
	Sauvion (Chenin Blanc)-Vouvray AC, Loire Valley, France '09	8.75	34.5
	Sokol Blosser "Evolution #12"-Oregon, NV	9.5	37.5
FLIGHT #5 \$9.00	<b>CHARDONNAY</b>		
	Bridlewood-Monterey, CA '09	6.75	26.5
	Lincourt-Santa Barbara, CA '08	9.75	38.5
	Baileyana "Firepeak Vineyard"-Edna Valley, CA '07	10.25	40.5
FLIGHT #6 \$11.00	<b>CHARDONNAY (SONOMA - CARNEROS - NAPA)</b>		
	Simi-Sonoma, CA '09	9.25	36.5
	Saintsbury-Carneros, CA '08	11.75	46.5
	Y3 Vineyards-Napa Valley, CA '09	10.75	42.5
FLIGHT #7 \$9.75	<b>PINOT NOIR</b>		
	Angeline-Sonoma County, CA '09	8.75	34.5
	Clifford Bay-Marlborough, New Zealand '08	9.25	36.5
	A to Z-Oregon '09	10.25	40.5
FLIGHT #8 \$13.75	<b>PINOT NOIR (SOMMELIER'S SELECTION)</b>		
	Chanson "Bourgogne"-Burgundy, France '08	10.25	40.5
	Mishas Vineyard "Fox Block Eight"-Central Otago, NZ '10	15	58
	Peay "Cep"-Sonoma Coast, CA '08	15.75	62.5
FLIGHT #9 \$9.00	<b>RED ZINFANDEL</b>		
	Cline-California '09	6	23.5
	Edmeades-Mendocino, CA '08	9.75	38.5
	Seghesio-Sonoma Valley, CA '09	11.25	44.5
FLIGHT #10 \$8.50	<b>SYRAH - SHIRAZ - RHONE</b>		
	Kunde (Syrah)-Sonoma, CA '07	10.25	40.5
	Piping Shrike (Shiraz)-Barossa Valley, Australia '08	8.5	33.5
	Chapoutier "Belle-Ruche"-Côtes du Rhône AC, France '08	7.25	28.5
FLIGHT #11 \$7.25	<b>MEDITERRANEAN REDS</b>		
	Bruni "Poggio d'Elsa" (Super Tuscan)-Tuscany, Italy '09	8.5	33.5
	Luzon "Verde" (Monastrell)-Jumilla, Spain '08	6.25	24.5
	Cantele (Primitivo)-Puglia, Italy '08	6.75	26.5
FLIGHT #12 \$8.00	<b>MALBEC - MERLOT - CABERNET</b>		
	Gascon (Malbec)-Mendoza, Argentina '09	8.25	32.5
	Independent Producers (Merlot)-Washington '08	6.5	25.5
	Rays Station (Cabernet)-Sonoma/Napa, CA '07	9.25	36.5
FLIGHT #13 \$11.50	<b>CABERNET SAUVIGNON (SOMMELIER'S SELECTION)</b>		
	Tangley Oaks-Napa Valley, CA '06	11.75	46.5
	Paso Creek-Paso Robles, CA '07	9.25	36.5
	Paul Hobbs "Felino"-Mendoza, Argentina '08	12.25	48.5
FLIGHT #14 \$17.25	<b>SOMMELIER'S (BIG REDS)</b>		
	Tenuta dell'Ornellaia "Le Volte" (Super Tuscan)-Toscana IGT, Italy '08	16.25	64.5
	Girard Petite Sirah-Napa Valley, CA '08	19.25	76.5
	Orin Swift "The Prisoner" (Zinfandel Blend)-Napa Valley, CA '09	15.75	62.5

(Vintages are subject to change.)

## Bubbles *by the glass*

Domaine Chandon "Blanc de Noirs"  
Carneros NV 8.25

Perrier Jouet "Grand Brut"  
Epernay, Champagne NV 15.25

## Beers

Amstel Light 4.5

Pacifico 4.5

90 Shilling 5

Guinness 5

Sierra Nevada Pale Ale 5

Easy Street 5

Pilsner Urquell 5

Coors Light 4.25

Kaliber NA 4.5

New Belgium 5  
"Mothership Wit"