

Welcome to FireWork Restaurant's

# Spanish Valentine

## *Before Dinner Cocktails*

**Lavendar Rose Martini** *House Infused Lavendar Gin & Rose Infusion with Cointreau, served up!*

**Cassis Royale** *Crater Lake Vodka, Black Currant Pure & Organic Lime, floated with Cava Champagne*

**Passionfruit Martini** *Albsolut Citron Vodka, Cointreau, Passionfruit Puree, Fresh Lime*

## *Appetizer*

Oregon Coast Mussels Mariniere

Yukon Gold Gruyere Galette (Vegetarian)

*Chef's Pairing: **Columbia Valley 2005 Syrah** (Washington)*

## *Ensalada*

Caesar Salad (Vegetarian available)

*Chef's Pairing: **Tyee 2005 Pinot Blanc** (Corvallis)*

## *Entrante*

Fire Grilled Seven Spice Duck Breast with Celery Root Remoulade and Roast Fig Armagnac

*Chef's Pairing: **Hawk Crest 2005 Cabernet Sauvignon** (Northern California)*

Grilled Lemongrass Chinook Salmon with Citrus Crema, Polenta Cake & Tomato Jam

*Chef's Pairing: **Chateau Lorane 2004 Pinot Noir** (Oregon)*

Fresh Carrot Tagliatelli Pasta with Cannelinis, Mint, Roasted Beets & Fennel (Vegetarian)

*Chef's Pairing: **Territorial 2005 Pinot Gris** (Oregon)*

Entrees accompanied by Fresh Seasonal Greens

## *Dulce*

Grand Marnier Chocolate Imperiale

Banana Raspberry Mousse Napoleon

Fresh Strawberries

## *After Dinner Cocktails*

**Sweet Love Coffee** *Kahlua, Banana Rum, Pacifica Colombian, Whipped Cream*

**Chocolate Raspberry Martini** *Creme de Cacao, Absolut Vanilla, Chambord Liqueur, Cream*

**The Currant Affair** *Absolut Vanilia Vodka, Chambord Liqueur, Black Currant Puree, Organic Lime*

*Dinner \$85 per couple, Chef's Three-Pour Wine Pairing \$20, Special Cocktails \$9*