

Valentines Day Special Menu with Wine Pairing

First Course

Brown Butter Oyster Stew with Fresh Sage and Wild Mushrooms
DaMa, Viognier (Walla Walla Valley) 07

Second Course

**Chopped Salad with Roasted-Caramelized Beets, Walnut-Sherry
Vinegar Emulsion and shaved Parmesan.**
Luis Canas, Tempranillo (Rioja) 02

Main Course

**Half of a Roasted Boneless, Pomegranate glazed Cornish Game Hen,
Served in Consommé with Baby Carrots, Potatoes and Leeks.**
Razon, Garnacha (Spain) 08

Main Course

**Butter Poached Monkfish & Lump Crab Roulade, Romesco Sauce,
Flageolet Beans and Sherry Vinegar Reduction.**
Orballo, Albarino (Rias Baixas) 08

Dessert

**Fresh Strawberry Sorbet and Meyer Lemon - Saffron Sabayon with
Short Bread**
Duc de Foix, Cava (Spain)

Reservations will be accepted and are recommended.
(406)556-8282 www.bozemantapas.com

With Wine \$95.00
Without Wine \$65.00