



SIGNATURE  CUISINE

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A WINE AFFAIR

CHEF'S FAVORITES

Friday February 14, 2014

TABLE ONE

Sophora Cuvee

Yellowfin Tuna Crudo with
Fresh Strawberries, Basil, and Wonton Crisps

Lafite Barons de Rothschild Bordeaux Reserve 2010

Red Wine Braised Pork Shoulder, Celery Root,
Carrot Puree, and Crispy Fried Leeks

TABLE TWO

Shingleback Black Bubbles

Prosciutto Wrapped Watercress, Grilled Peaches,
Roasted Red Pepper Aioli, and Sliced Radish

Chateau de La Chaise Brouilly 2008

Pan Seared Duck Breast, Roasted Fingerling Potatoes, and
Smoked Brussels Sprout Leaves in a Savory Red Wine Pan Sauce

TABLE THREE

Il Mionetto Prosecco

Seared Scallops, Cauliflower Puree, and Asparagus Ribbons

Kunde Cabernet Sauvignon

Brown Butter Seared Beef Tenderloin,
Roasted Turnip Mousse, and Creamed Collard Greens

*Each Table Has a First Course and a Second Course
The Dinner also includes a Desserts and Coffee Station*