

THE
SUNDIAL
RESTAURANT, BAR & VIEW

Happy Valentine's Day

Saturday February 14, 2009

APPETIZER

GRUYÈRE, PORCINI MUSHROOM AND CHAMPAGNE SOUP

Suggested Wine: Ruffino "Lumina", Pinot Grigio, Venezia Giulia 2006

DECONSTRUCTED LOBSTER POT PIE
TORN BUTTERMILK BISCUIT, BLUE CORN, LEEKS, LOBSTER CREAM, FRESH HERBS

Suggested Wine: Mason, Sauvignon Blanc, Napa Valley 2005

CHILLED 3 WAYS
CITRUS POACHED SHRIMP, KING CRAB COCKTAIL,
SALT POND OYSTER ON THE HALF SHELL, BLOOD ORANGE MIGNONETTE, GEORGIA CAVIAR

Suggested Wine: Chateau St. Michelle, Riesling, Columbia Valley 2006

GEORGIA WALDORF SALAD
DUCK CONFIT, APPLES, CELERY, PECANS, GRAPES, BABY ARUGULA, FRISÉE,
CREAMY APPLE WHITE BALSAMIC DRESSING

Suggested Wine: D'arenberg Stump Jump, Riesling/Sauvignon Blanc, Australia 2006

ENTRÉE

ROASTED ANGUS BEEF TENDERLOIN
PRESERVED LEMON & MUSHROOM RISOTTO, BRAISED TUSCAN KALE,
MONDAVI CABERNET SAUVIGNON & CHOCOLATE DEMI-GLACE

Suggested Wine: Beaulieu Vineyards, Cabernet Sauvignon, Napa Valley 2004

TEMPURA SCALLOPS
SWEET POTATO & LAURA CHENEL GOAT CHEESE GRITS,
SWEET ONION, BALSAMIC, AND BUTTERNUT SQUASH RAGOÛT

Suggested Wine: Robert Mondavi, Chardonnay, Carneros 2004

ASHLEY FARMS STUFFED ORGANIC CHICKEN BREAST
WILD RICE, MUSHROOMS, SPINACH AND PINE NUTS,
CRANBERRIES, ROASTED BABY TURNIPS

Suggested Wine: Greg Norman, Pinot Noir, Santa Barbara County 2005

ROASTED NORWEGIAN HALIBUT
BABY CANDY STRIPED BEETS, NIMAN RANCH BACON AND BASIL GNOCCHI,
TRUFFLE BROWN BUTTER SAUCE

Suggested Wine: Trinchero, Chardonnay, Santa Barbara 2005

DESSERT

MANJARI FLOURLESS GÂTEAU
CARAMEL CHOCOLATE MOUSSE

Suggested Wine: Kenwood "Yulupa" Cuvee, Brut, California NV

CHRISTIAN MESSIER
EXECUTIVE CHEF

3 Course Menu: \$69 per person
Optional Wine Pairing: \$30 per person / 5 oz. pour
Does not include tax, tip & beverage
18% gratuity will be added to all checks

IAN FORREST
SOUS CHEF

*Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Happy Valentines Day

Saturday February 14, 2009

SUN DIAL SPECIALTY DRINKS

Peachy Keen	Georgia's first fruit is at the heart of this Daiquiri	\$14.95
Atlanta Hurricane	Layers of Rum, Strawberry, Piña Colada	\$14.95
Mango Splash	A refreshing blend of Bacardi & Mango	\$14.95
Mint Chocolate Grasshopper	Crème de Menthe, Crème de Cacao, Vodka, Ice Cream Base	\$14.95
Fruit Patch	A sweet combination of Strawberry, Mango, Peach, Rum	\$14.95
White Chocolate Mudslide	Godiva White Chocolate, Vodka, Kahlua, Ice Cream Base	\$14.95
Strawberry Mai Tai	Strawberry & Captain Morgan topped with Myers Rum	\$14.95

MARTINIS

The Level 73	Absolut Level Vodka, Coconut Rum, Blue Curacao, Pineapple Juice	\$11.75
Caramel Apple	Chilled Vodka, Sour Apple Schnapps, Sweet & Sour	\$ 9.75
The French Cosmopolitan	Grey Goose Vodka, Cointreau, Cranberry Juice	\$10.25
The Cappuccino	Starbucks Coffee, Vanilla Vodka, Cream	\$11.75
Georgia Peach	Absolut Mandarin, Peach Schnapps, Orange Juice	\$ 9.50
Margartini	Jose Cuervo Especial Tequila, Grand Marnier, Lime Juice	\$ 9.50
Lemon Drop	Vodka, Triple Sec, Fresh Squeezed Lemon Juice, Sweet & Sour	\$9.75

OUR HISTORY

The Sun Dial Restaurant, Bar & View was established in 1976 atop The Westin Peachtree Plaza, the tallest hotel in the Western Hemisphere. The Westin Peachtree Plaza is 723 feet (220 meters) tall and 188 feet (57 meters) in diameter. Stone Mountain is just 20 feet (6 meters) taller at its highest point than The Westin Peachtree Plaza. There is 230,000 square feet (21,367 square meters) of glass in the building, allowing views of the city from every room.