

Uncorked kitchen™
& wine bar

**VALENTINE'S DAY PRIX FIXE
SMALL PLATES MENU**

\$90 Per Person + tax

Optional wine pairings

1st Course:

Oysters on the half shell with Black Pepper Mignonette

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Burrata, Kale Pesto, Blistered Cherry Tomatoes, Crostini, Balsamic
and EVOO

2nd Course:

Lobster Bisque, Brandy Cream, Lobster, Crostini

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Bibb Lettuce, Garlic Croutons, Baked Goat Cheese, Walnuts,
Champagne Vin

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Charred Octopus, White Beans, Chorizo, Chile

3rd Course:

Lamb, Polenta, Cherry Reduction, Blistered Cherry Tomato

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Wild Mushroom Ravioli, Sherry Cream Sauce, Chives

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Pan Seared Salmon, Citrus Cous Cous, Fennel and Arugula, Citrus
Beurre Blanc

4th Course:

Chocolate Tart, Hazelnut Shortbread Crust Raspberry Coulis

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Orange Sabayon, Mixed Berries, Tuille, Chocolate Shavings