

VALENTINE'S PRIX FIXE MENU

\$80 PER PERSON

ADD WINE PAIRING \$35

ADD RESERVE WINE PAIRING \$55

FIRST COURSE

Cupids' Choice Oysters on the Half Shell, Mignonettes, Cocktail Sauce
Suggested Wine Pairing – Conquilla Brut Cava

Triple Crème Brie Plate, Speck, Hazelnuts, Apple Butter, Crostini
Suggested Wine Pairing – Foppiano Vineyards Chardonnay

SECOND COURSE

Salad of Radicchio, Spinach, Garlic Croutons, Crisped Prosciutto, Shaved
Parmesan, Balsamic Vinaigrette
Suggested Wine Pairing – Weingut Muller Zweigelt Rose

Broccoli Bisque, Crème Fraiche, Chives, Paprika Oil, Fried Shallots
Suggested Wine Pairing – Friends & Farmers Verdejo

Grilled Shrimp, Risotto, Beet Greens, Arugula, Lemon, Crisped Salame
Calabrese
Suggested Wine Pairing – Collina San Ponzio Roero Arneis

THIRD COURSE

Sautéed Colorado Striped Bass, Roasted Yukon Gold Potatoes, Garlic Sautéed Spinach, Kale
& Walnut Pesto, Fried Capers, Parsley
Suggested Wine Pairing – Adele Rouze Quincy Sauvignon Blanc

Braised Short Ribs, Mushrooms, Demi-Glace, Parmesan Polenta, Micro Celery Leaf &
Parsley Salad
Suggested Wine Pairing – Monte Garbi Valpolicella Ripasso

Wild Mushroom, Lasagna Noodles, Spinach, Ricotta, Gruyere, Parmesan
Suggested Wine Pairing – Borthwick Paper Road Pinot Noir

DESSERT COURSE

Flourless Chocolate Torte
Suggested Wine Pairing –

Vanilla Champagne-Soaked Cake with Strawberry Champagne Frosting
Suggested Wine Pairing –