



Valentine's Day

\$80/PERSON

3- COURSE WINE PARING (2OZ POURS)+ \$30 PER PERSON

Starter

Wine Pairing: Kumusha Chenin Blanc

Baby Roasted Beet Salad
arugula , endives, goat cheese, dijon vinaigrette

Spinach Salad
candied walnuts, strawberries, blue cheese,
raspberry vinaigrette

Wedge Salad
baby iceberg, blue cheese crumbles, bacon bits,
cherry tomatoes, dill blue cheese dressing

Main Course

Wine Pairing: Daou Pessimist Red Blend

8oz Filet
roasted marble potatoes
braised heirloom cauliflower & mushroom cream

Pan Seared Atlantic Cod
corn succotash
lemon beurre blanc

Airline Chicken Breast
creamy whipped carrot puree
sautéed asparagus tips & rosemary cream

Dessert

Wine Pairing: Von Winning Extra Brut Sekt

Chocolate Lava Cake
Served with vanilla bean ice cream & macerated berries

Chocolate Covered Strawberries