

## ♥ VALENTINE'S DAY MENU ♥

## FIRST COURSE

## CHOOSE ONE

## CRISPY PORK BELLY

toasted farro, laciante kale, tart cherry gastrique

*Recommended pairing Portillo Malbec 8 glass / 30 bottle*

## SEARED AHI gf

poppy seed crusted, pickled strawberries, passion fruit vinaigrette

*Recommended pairing La Petite Perrier Rosé 8 glass / 30 bottle*

## BEEF TENDERLOIN BROCHETTES gf

red wine marinade, mustard seeds, ruby port-thyme reduction

*Recommended pairing Browne "Heritage" Cabernet Sauvignon 13 glass / 42 bottle*

## SECOND COURSE

## CHOOSE ONE

## KALE CAESAR SALAD

laciante kale, garlic herb croutons, house Caesar dressing, bacon, pecorino cheese

*Recommended pairing Mark Ryan "Lu&Oly" Chardonnay 10 glass / 40 bottle*

## SCARLET KABOCHA SQUASH SOUP vegan

essence of cardamom & cinnamon, crispy sage

*Recommended pairing Sean Minor "4 Bears" Chardonnay 12 glass / 40 bottle*

## THIRD COURSE

## CHOOSE ONE

## FILET &amp; LOBSTER gf

petite filet & lobster tail, roasted garlic whipped potatoes, lobster butter

*Recommended pairing Sparkman Cellars "Wilderness" Red Blend 13 glass / 46 bottle*

## CHATEAUBRIAND (for two) gf

seared beef tenderloin, roasted garlic whipped potatoes, port reduction

*Recommended pairing Mark Ryan "The Chief" Red Blend 15 glass / 58 bottle*

## PAN SEARED ALASKAN HALIBUT\* gf

fingerling potatoes, green beans, cherry tomatoes, seafood fume

*Recommended pairing Sean Minor "4 Bears" Chardonnay 12 glass / 40 bottle*

## LAMB CHOPS gf

grilled rack of lamb chops, creamy chard & fingerling potatoes, rosemary lamb jus

*Recommended pairing Novelty Hill Merlot 11 glass / 40 bottle*

## STUFFED DELICATA SQUASH gf, vegan

roasted half delicata squash, toasted quinoa, wine bloomed cranberries, pepitas,

carrots, grilled kale, herb vinaigrette

*Recommended pairing Dr. "L" Riesling 8 glass / 32 bottle*

## FOURTH COURSE

## CHOOSE ONE

## PASSION CHEESE CAKE

passion fruit, vanilla wafer & graham crust, balsamic strawberries

*Recommended pairing La Chartreuse De Coutet Sauternes 9 glass*

## DARK CHOCOLATE MOUSSE &amp; RASPBERRY gf

decadent chocolate & Chambord mousse, raspberry crumbles, raspberry coulis

*Recommended pairing Royal Oporto 10yr. Tawny Port 11 glass*

gf – gluten free    v – vegetarian    vegan – vegan    df – dairy free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.