

Valentine's Dinner For 2

Five Course Dinner 250

Suggested Wine Pairing Per Person 32

1st Course

Raw Oysters on Half Shell

champagne mignonette, graded horseradish cocktail sauce

Oysters Rockefeller

spinach, pancetta, hollandaise

NV Bouvet Sparkling Rosé Excellence, Loire Valley France

2nd Course

Strawberry Spinach Salad

*orange segments, pickled red onion
toasted almonds, strawberry vinaigrette, laura chenel goat cheese*

2015 Schloss Vollrads Kabinett Riesling, Rheingau, Germany

3rd Course

Lobster Dumplings

Scallions, garlic, sesame oil, green curry coconut broth

2014 EnRoute "Les Brumeux" Chardonnay, Russian River, California

4th Course

Surf & Turf

4 oz C.A.B. prime filet mignon, alaskan king crab leg, au gratin potatoes

2015 Dancing Hares "Mad Hatter" Red Bordeaux Blend, Napa Valley

Desert

Lava Cake

vanilla bean gelato

or

Venus

*dark chocolate cup, chocolate & vanilla mascarpone chantilly
brownie bites, fresh fruit, chocolate fudge, Nutella*

2015 Brandini Moscato D'Asti Asti, Italy