

Valentines Day Menu
February 13th & February 14th
5pm-10pm

Preview

SALAD OF SLOW ROASTED HEIRLOOM BEETS

Whipped Cypress Grove Chevre, Toasted Pinenuts, Blood Orange Vinaigrette
-paired with Casa Lapostolle Sauvignon Blanc

Or

THAI SPICED LOBSTER BISQUE

Lemon Grass, Kaffir Lime
-paired with Casa Lapostolle Sauvignon Blanc

Or

AHI TUNA TATAKI

Green Papaya, Avocado and Yuzu Dressing
-paired with Chalone Estate Pinot Noir

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**Encore**

**BLUE NOSE SEA BASS**

Panko Herb Crust, Chanterelle Mushroom Sauté, Asparagus  
-paired with Stellina Di Notte Pinot Grigio

Or

**PEPPER SEARED FILET MIGNON**

House Cut Fries, Upland Cress, Demi Glace  
-paired with Casa Lapostolle Cabernet Sauvignon

Or

**ROSEMARY ROASTED ORGANIC CHICKEN**

Truffle Potato Gnocchi, Garlic Braised Greens and Natural Jus  
-paired with Moon Mountain Chardonnay

Or

**BAKED PORTOBELLO POLENTA**

Manchego Cheese, Petit Vegetable Ratatouille  
-paired with Dynamite Merlot

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CHOCOLATE FONDUE

Shortbread, Homemade Marshmallows, Strawberries and Bananas
-paired with Etoile Rose Champagne

Three Course Prix Fixe \$55
Paired with Wine \$25

Tax and gratuity not included