



VALENTINE'S MENU 2021

February 12 & 13, 2021

Dinner for Two - \$169

*Include a Suggested Wine Pairing - \$29

1ST COURSE

House Made Focaccia & Orange Honey Butter

*laced with roasted strawberries & aged Italian balsamic glaze,
topped with thyme, smoked sea salt, pink peppercorns*

2ND COURSE

Oyster Duo

*pomegranate mignonette, cocktail, horseradish
Schramsberg Vineyards "Mirabelle," choice of Brut or Rosé

3RD COURSE

Baby Artisan Salad

*blood orange, figs, candied pistachios, pickled red onion,
shaved manchego, citrus vinaigrette*

4TH COURSE

Diver Scallops

*gruyère polenta, asparagus tips, truffle parmesan, olive oil
Babcock "The Limit," Sta. Rita Hills, Chardonnay | 2014

5TH COURSE

Intermezzo Sorbet

champagne & watermelon

6TH COURSE

Espresso Crusted Prime Filet Mignon

*cherry-ancho reduction, stout Irish whiskey demi sauce,
potato au gratin, roasted root vegetables*

**Leeuwin Estate "Art Series," Margaret River, Cabernet Sauvignon | 2011*

7TH COURSE

Strawberry Shortcake

*macerated berries, double sweet cream, almond brittle,
honeycomb candy, chocolate covered strawberry*

**Ramos Pinto "Vintage" Port | 1997*