

Valentine's Day

\$55/GUEST; \$75/GUEST PAIRED WITH SELECT WINES
(Beverage, tax & gratuity not included)

FIRST COURSE

(Choice of)

BUTTERNUT SQUASH BISQUE

CRANBERRY | DUCK CONFIT | MAPLE CRÈME FRAÎCHE
Man Vintners, Chenin Blanc, Coastal Region, South Africa, 2015

BURRATA SALAD

ROASTED SQUASH | TOASTED PUMPKIN SEEDS | ARUGULA | FIG VINCOTTO
Epica, Sauvignon Blanc, San Pedro, Chile, 2015

PAN SEARED FOIE GRAS

PAIN PERDU | BOSCH PEAR | ALMOND CRUMBLE | MÂCHE
J. Lohr Estates, "Wildflower" Valdiguié, Monterey County, California, 2014

PAN ROASTED SCALLOPS

CARAMELIZED CAULIFLOWER | CELERY-ALMOND SALAD | ORANGE GASTRIQUE
Château Allégret, Cuvée Sauvignon Blanc-Semillon, Bordeaux, France, 2013

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SECOND COURSE

(Choice of)

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MARBLE POTATOES | SUNCHOKE CREAMED SPINACH | WILD MUSHROOMS | SAUCE PERIGOURDINE
Josh Cellars, Cabernet Sauvignon, Sonoma County, California, 2014

CERVENA VENISON CHOP

BLACK BARLEY 'PILAF' | ROASTED CARROTS | GLAZED CHESTNUTS | JUNIPER-RED WINE JUS
Ruta 22, Malbec, Patagonia, Argentina, 2015

LOBSTER RISOTTO

MASCARPONE | BUTTER POACHED LOBSTER | TRUFFLE
Chloe, Chardonnay, Russian River Valley, California, 2014

PAN SEARED ARCTIC CHAR

LENTILS DU PUY | BUTTERNUT SQUASH PURÉE | SPINACH
Terre di Talamo, Vermentino Vento, Italy, 2014

SWEET POTATO AGNOLOTTI

SAGE BROWN BUTTER | PARMIGIANO REGGIANO | BALSAMIC REDUCTION
La Linda, Viognier, Mendoza, Argentina, 2014

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THIRD COURSE

(For the lady)

VALRHONA CHOCOLATE FLOURLESS TORTE

SALTED CARAMEL | HAZELNUT CRUNCH | WHITE CHOCOLATE GELATO
Banfi Vineyards, Rosa Regale Bronchetto, Piedmont, Italy, 2014

(For the gentleman)

NEW YORK-STYLE CHEESECAKE

CHERRY COMPOTE | SUGARED ALMONDS | CLOVER HONEY WHIPPED CREAM
Banfi Vineyards, Rosa Regale Bronchetto, Piedmont, Italy, 2014