



## Valentine's Day 2017

### Appetizer-(choose one)

#### Confit Duck Cake-Montinore Estate Pinot Noir

with tamarind prickly pear sauce

#### Sautéed Prawns-Langetwins Pinot Noir

two large shrimp sautéed with shallots, sundried-tomatoes & fresh fennel slaw

### Soup or Salad-(choose one)

#### Yellow Tomato Crayfish Bisque-Chateau Ste. Michelle, Riesling

garnished with crayfish meat

#### Tuscan White Bean Soup-Kenwood Vineyards, Chardonnay

white beans, tomato, carrot, celery, onion & garlic

#### Classic Caesar Salad-Benvolio, Pinot Grigio

romaine & parmesan croutons

#### Chopped Kale Salad-Benvolio, Pinot Grigio

spiced candied pecans, carrots,  
Crow's Dairy goat cheese & sesame ginger vinaigrette

### Entrée-(choose one)

#### Sautéed Pheasant Breast-Montinore Estate, Pinot Noir

romesco cauliflower two ways and & natural pheasant jus

#### Grilled Filet Mignon-Ivory & Burt, Red Blend

6oz center cut filet, Lyonnaise potatoes, asparagus & peppercorn grape demi

#### Sautéed Red Snapper Oscar-LangTwins, Pinot Noir

6oz red snapper topped with crab meat, served with pesto risotto, sautéed asparagus  
& béarnaise sauce

#### Grilled Lamb Rack-Concha y Toro Casillero Diablo, Cabernet

stuffed with mushrooms, garlic, feta cheese, sun-dried tomatoes, served with roasted  
garlic whipped potatoes & roasted parsnips

### Dessert

#### House-made Sweetheart Chocolate Cake for Two-J Roget Sparkling

rich chocolate cake with chocolate mousse, chocolate ganache, raspberry coulis &  
fresh raspberries

**\$43 per person plus tax & gratuity**

**3 ounce wine pairing optional \$17**