

Happy Valentine's Day Menu

As we love to do on such an occasion, this menu is comprised of many aphrodisiacs (underlined) known to, perhaps, raise the level of adoration in your dining partner. Use with care, and best of luck!

Choice of Appetizer

Fresh Local Oysters on the Half Shell with Cracked Black Pepper and Strawberry Mignonette
(Casas del Mar Brut Cava)

Or

Warmed Brie and sautéed Granny Smiths with toasted almonds
(Prochaine Chardonnay)

Or

Duck Pate and Duck Prosciutto (house cured) with Truffled Soft Cooked Egg
(Tikalo Tempranillo)

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Choice of

Smoked Salmon and Tomato Bisque with Grilled Avocado
(Chateau Rutas Rose')

Or

Arugula Salad with Smoked Romas Stuffed with Avocado, Cucumber and Pignolas
(Domaine de la Pouche Sauvignon Blanc)

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Choice of

Grilled Tri-Tip Steak with Cherry Demiglace and Blue Cheese over Mashed Sweet Potatoes and Grilled Asparagus
(Col de Vents Corbierre)

or

Beet Risotto with Grilled Baby Carrots and Asparagus with Shaved Pecorino Romano
(Domaine de la Tour Beaujolais)

Or

Seared Scallops with Golden Raisin Polenta, Braised Mustard Greens and Bacon Beurre Blanc
(Prochaine Chardonnay)

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Dessert Platter with Trio of Chocolate Truffles and Vanilla Pot De Crème with honey nut crumble
(Cream Sherry)

\$60 per couple