

Happy Valentine's Day
5 course dinner with wine pairings included \$119

❧ COCKTAILS ❧

- Pomegranate 75 — \$12
hendrick's gin, lemon, champagne, pomegranate juice
- Cupid's Spritz — \$12
aperol, strawberry puree, prosecco, soda
- Lover's Manhattan — \$15
elijah craig rye, amaro nonino, cherry liqueur, luxardo cherry

❧ FIRST COURSE - SELECT ONE ❧

- Oysters on the Half Shell
three raw oysters, champagne mignonette, spicy cocktail sauce, lemon
~ Bonival CAVA Brut Sparkling Wine, Spain ~
- Shrimp Cocktail
jumbo prawns, spicy cocktail sauce, lemon
~ Bonival CAVA Brut Sparkling Wine, Spain ~

❧ APPETIZER - SELECT ONE ❧

- Seared Scallop
jumbo scallops, fennel and mixed green salad, dijon vinaigrette
~ Yealands 2024 Sauvignon Blanc, New Zealand ~
- Brussels and Bacon Salad
warm brussels sprouts, crispy bacon, toasted almonds, dijon vinaigrette
~ Boomtown 2023 Chardonnay, Washington ~

❧ INTERMEZZO - SELECT ONE ❧

- Vegan Mushroom Stroganoff
crimini, shiitake, portabella, vegan cream sauce, pasta
~ Rex Hill 2022 Pinot Noir, Oregon ~
- French Onion Soup
hearty beef broth, onions, sourdough, gruyere
~ Kiona 2023 Syrah, Washington ~

❧ ENTRÉE - SELECT ONE ❧

- Filet Mignon
6 oz filet of beef, mashed potatoes, roasted vegetables, red wine demi glace
~ Cold Creek Single Vineyard 2023 Cabernet Sauvignon ~
- Alaskan Halibut
fresh Alaskan halibut, citrus beurre blanc, cherry tomato, seared asparagus
~ Erath 2024 Pinot Gris, Oregon ~

❧ DESSERT - SELECT ONE ❧

- Strawberry White Chocolate Cheesecake
served with chocolate covered strawberries
~ La Jolie Fleur 2023 Rose, France ~
- Brownie Sundae
warm brownie, coffee ice cream, hot fudge, whipped cream
~ Sean Minor 2023 Cabernet Sauvignon, California ~