

Valentine's Day Menu

Prix Fixe Menu \$59 or Dinner & Wine Pairing \$85 | Tax and gratuity not included
Dinner available from 5 pm - 9 pm

Starters

PRINCE EDWARD ISLAND MUSSELS
allium, tomato-black tea broth, grilled bread
Girasole Pinot Noir, Mendocino, California

CAESAR SALAD
hearts of romaine, egg, fried capers, parmesan, roasted garlic dressing
Simi Chardonnay, Sonoma, California

SALMON CHOWDER
atlantic salmon, potato, cream, paprika oil, chives
Casal Garcia Vinho Verde, Portugal

FRIED BRIE
panko, cranberry chutney, baby lettuces, mustard vinaigrette
Peirano Chardonnay, Lodi, California

Entrées

MANHATTAN STRIP STEAK & GRILLED SHRIMP
yukon gold potatoes, garlic, thyme, salsa verde
Hedges CMS Cabernet Sauvignon, Columbia Valley, Washington

SPAGHETTI & MEATBALLS
black bean meatballs, basil, tomato marinara, parmesan
Cline Merlot, Sonoma, California

SEARED SCALLOPS
carrot, orange, pistachio, parsnip
Il Follo Brut Rose, Veneto, Italy

OSSO BUCO
braised pork shank, crimini mushroom, farro, kale, sherry-demi glace
Left Coast Cellars Pinot Noir, Willamette Valley, Oregon

Dessert

STRAWBERRY SHORTCAKE
lemon biscuit, chantilly cream
Kono Sauvignon Blanc, Marlborough, New Zealand

TIRAMISU
mascarpone, espresso, lady fingers
Peirano Illusion Red Blend, Lodi, California

BLUEBERRY PANNA COTTA
graham cracker tuile, triple berry compote, lemon curd
Cannon River St. Pepin, Cannon Falls, Minnesota