

Valentine's Dinner Menu

FEBRUARY 13 & FEBRUARY 14, 2016



APPETIZER

Choose one of the following

Beet and Dill Soup with Floating Hearts

or

Oysters Casino

or

Driscoll Berry, Pecan, Goat Cheese Salad with White Balsamic Dressing

————— *Toast with a glass of Luc Belaire Rare Rosé (France)** —————

ENTRÉE

Choose one of the following

Saffron Seafood Risotto

————— *Paired with Cloudy Bay Sauvignon Blanc 2014 (New Zealand)** —————

or

Pan Seared Chilean Sea Bass with Roasted Pepper, Aspiration on a Bed of Red Skin Potatoes

————— *Paired with Cloudy Bay Sauvignon Blanc 2014 (New Zealand)** —————

or

Oven Roasted Herb Crusted Filet of Beef with Honey Roasted Root Vegetables and Fingerling Potatoes

————— *Paired Vintage Santa Carolina Reserva de Familia Cabernet Sauvignon 2013 (Chile)** —————

DESSERT

Chocolate Dacquoise with Chocolate Dipped Strawberries

—————
\$60 per person • *\$90 with wine pairing