

Valentine's Day Menu

DINNER

February 11, 12, 13 & 14

Appetizer for 2

Burrata Caprese

Toy Box Tomatoes, Basil Puree, Extra Virgin Olive Oil

Bread

Kim Crawford Sauvignon Blanc

Choice of one

Black Pepper Tuna

Micro Peppercress, Wasabi, Spicy Tobiko Sauce

Clean Slate Riesling

~or~

Mixed Greens Salad

Mixed Greens, Asian Pear, Dried Cranberries, Shallots, Toasted Hazelnuts

Raspberry Vinaigrette

Villa Sandi Brut Prosecco

Entrée

Choice of one

Petite Grilled Filet and Keating's Jumbo Lump Crab Cake Duet

Truffle Mashed Potatoes, Asparagus, Roasted Tomatoes, Demi Glace and Remoulade

Gnarly Head Cabernet

~or~

Sautéed Sole w/Lemon Confit

Wild Rice Pilaf and Braised Swiss Chard

Santa Margherita Pinot Grigio

~or~

Stuffed Chicken Breast w/Truffle Crème

Spinach, Sun-Dried Tomato and Boursin Stuffing

Wild Rice Pilaf and Asparagus

Estancia Pinot Noir

~or~

Wild Mushroom Tart

Asparagus, Braised Swiss Chard and Truffle Crème

Pascual Toso Malbec

Dessert for 2

Warm Chocolate Lava Cake Decadence

Lava Cakes, Macerated Berries, Vanilla Ice Cream, Strawberry Ice Cream and Whipped Cream

Sandeman's Tawny Port

65 per person / 80 with wine pairing

