



## *Valentine's Day Menu 2012*

3 course Dinner for Two

\$100 with drinks or \$75 without drinks

Glass of Thibault-Janisson Sparkling Wine (optional)

### *Course 1*

#### **Chesapeake Bay Oysters 3 Ways**

Pickled, Caviar, Cucumber, and Lemon Cream

Fried, Sweet and Sour Fingerlings Potatoes

Grilled, Garlic and Parmesan Cheese

Paired with Barboursville Sauvignon Blanc (optional)

### *Course 2*

#### **Meyer All Natural Roasted Beef Tenderloin**

Lobster Saffron Creamy Risotto, Braised Kale and Smoked Bacon

Paired with Barboursville Cabernet Sauvignon (optional)

### *Course 3*

#### **Raspberry Red Velvet Cake**

Vanilla Bean Cream Cheese Icing

Paired with Barboursville Moscato (optional)