

VALENTINE'S DAY

PRE-FIXE MENU

\$50 per person

COURSE 1: APPETIZER

(choose one)

ROASTED ARTICHOKE DIP

house-made artichoke dip with sauteed spinach, served with garlic crostini,

paired with Rocca Pinot Grigio

CREAMY LEMON MUSSELS

lemon butter sauce with magic herbs and roasted garlic, garlic bread

paired with Unshackled Sauvignon Blanc

COURSE 2: SALAD

(choose one)

BERRY SALAD

house-made white balsamic with arcadian lettuce, fresh berries, goat cheese, and caramelized pecans

paired with Van Duzer Pinot Noir

BALSAMIC ROASTED PEAR SALAD

house-made pear vinaigrette with fresh spinach, dried fruits, almonds, and gorgonzola

paired with Cline Zinfandel

COURSE 3: ENTREE

(choose one)

SURF & TURF

6 oz herb-marinated filet mignon grilled to medium rare, marinated shrimp, mashed potatoes, and asparagus

paired with Hess Alumi Cabernet Sauvignon

PAN-SEARED CHILEAN SEABASS

Chilean seabass with a lemon-caper butter sauce, roasted seasonal vegetables, creamy saffron risotto

paired with Hess Chardonnay

COURSE 4: DESSERT

(choose one)

HAZELNUT LIQUEUR TIRAMISU

classic Italian dessert made of coffee with Frangelico liqueur, Kahlua, layered ladyfingers, and a whipped mascarpone

paired with La Marca Prosecco

CHOCOLATE LAVA CAKE

Warm, decadent chocolate cake with a molten, velvety center, served with berry gelato and a dusting of cocoa

paired with Fess Parker Reisling