

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,

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paired with Rocca Pinot Grigio

CREAMY LEMON MUSSELS

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

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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

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paired with Van Duzer Pinot Noir

BALSAMIC ROASTED PEAR SALAD

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

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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

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paired with Hess Alumni Cabernet Sauvignon

PAN-SEARED CHILEAN SEABASS

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

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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

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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

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paired with Fess Parker Reisling