

Valentine's Day Menu

February 14, 2023

First Course

Bibb Lettuce Salad

baby beets, walnut, goat cheese, Champagne vinaigrette

Miraval, Côtes de Provence, France NV- Grenache Rosé

Second Course

Seared Sea Scallops

fennel, blood orange, pear puree, mint

Flowers, Sonoma Coast, California-Chardonnay

Third Course

Grilled 8 oz Petite Filet

potato gratin, butternut squash puree, Cabernet demi-glace

Anima Negra, AN/2, Balearic Islands, Spain 2020-Red Blend

Fourth Course

Chocolate Raspberry Tart

chocolate cake, Chambord ganache, raspberry jelly

Chambord Spritz Cocktail

\$95

\$140 with Wine Pairings