

VALENTINE'S DAY

MENU

5 COURSE

\$150 FOR TWO

Optional \$35 wine pairing per person
(no changes or substitutions)

BREAD SERVICE

Brazilian Cheese Rolls

SOUP OR SALAD

Lobster Bisque

Pairing: Veuve Clicquot Yellow Label, A Reims France

Fresh Berry Salad

Mixed greens, fresh berries, candied walnuts, goat cheese, berry vinaigrette

Pairing: Veuve Clicquot Yellow Label, A Reims France

STARTERS

Filet Wellington

Chef's play on a classic- layered puff pastry and filet medallion finished with a wild mushroom reduction

Pairing: Shatter- Grenache by Joel Gott and Charles Bieler, France

Crab & Lobster Cake

Finished with our house remoulade and pimento and peppadew drizzle

Pairing: Barboursville Vermentino Reserve, Virginia

Baked Tomme

Locally sourced from Hawthorne Creek Creamery finished with a lavender honey and roasted macadamia nuts with grilled crostini

Pairing: Frog's Leap Pink La Grenouille Rougante Rose - Napa Valley

Coconut Shrimp

Large butterflied shrimp, lightly fried with sweet coconut shavings

Pairing: Imagery Sauv. Blanc, California

ENTREES

6oz Filet

Served with grilled asparagus, purple Peruvian mashed potatoes, and a cabernet reduction

Pairing: Chateau Domecq Select Harvest Cabernet blend, Valle de Guadalupe

Lemon Artichoke Chicken Pasta

Pan seared chicken cutlets, artichokes, capers, and duo of Oyster and Shitake mushrooms over angel hair pasta finished with a lemon herb sauce

Pairing: Bodegas Fillaboa Albarino, Spain

Grilled Citrus Grouper

Finished with grapefruit beurre blanc and citrus slaw served with a lemon risotto

Pairing: Duck Pond Pinot Gris, Willamette Valley

Eggplant Rollatini

Stuffed with ricotta layered with fresh house marinara and fresh mozzarella finished with sauteed peppers and balsamic glaze

Pairing: Vina Eguia Reserva Rioja, Spain

Chicken Roulade

Spinach and goat cheese stuffed baked chicken served with grilled asparagus.

Pairing: Treana Mer Soleil Viognier-Marsanne, California

Seafood Pasta

Shrimp, lobster, and scallops with artichoke hearts, sun-dried tomatoes, roasted red peppers, over squid ink linguine finished with seafood stock and chipotle butter

Pairing: Charles Krug Chardonnay- Carneros, Napa Valley

DESSERT

Chocolate Creme Brulee

Pairing: Charles Krug Chardonnay- Carneros, Napa Valley

Cheesecake

House Cheesecake finished with a mixed berry drizzle

Pairing: Blandy's Madeira Malmsey

GRIDIRON GRILLE

Love