

Valentines Day

Appetizers

Monkey Bay
Sauvignon Blanc

Roasted Carrot and Ginger Soup
Root Vegetable Crisps and Herb Oil

Pickled Heirloom Tomato and English Cucumber
Hearty Winter Greens, White Balsamic Vinaigrette

Entrees

Ecco Domani
Pinot Grigio
or
Rex Goliath
Cabernet Sauvignon

Petite Filet Mignon
Grilled Asparagus, Cabernet Potato Puree
Morel Mushroom Demi Glace

Roasted French Cut Chicken
Sautéed Fennel and Pear, Caramelized Sweet Potato
Cinnamon Sented Jus

Pan Seared Halibut
Sweet Peas and Pancetta, Blended Rice
Sauce Soubise

Eggplant Roulade
Ricotta Cheese, Fresh Herbs, Sun Dried Tomato
Roasted Red Pepper Pesto

Desserts

Colle Dei Vente
Mascato d'Asti
or
Bell'agio
Chianti

Vanilla Cheesecake
Scottish Berries and Candied Hazelnuts

Chocolate Caramel Mousse Cake
Minted Chocolate Tuiles and Sweet Whipped Cream

\$70 per couple plus tax and gratuity

\$12 per person for Wine Courses