



VALENTINE'S DAY

select one of each course ~ \$60 per person
wine pairing (3 4oz glasses) ~ \$40 additional
(tax & gratuity not included)

starters

Strawberry Salad (contains nuts | V, GF, DFO)

mixed greens, red onion, drunken strawberries, & blood orange wedges topped with spiced goat cheese, pecans, & citrus poppyseed dressing

Wine: Craggy Range Sauvignon Blanc

Kale Crunch Salad (VG, GF, DF)

sliced kale, carrots, & red cabbage marinated in a zesty vinaigrette & topped with pomegranate seeds

Wine: Hermann J. Wiemer Riesling Semi-Dry

Tomato Soup (V, GFO)

creamy tomato soup topped with parmesan crisps & crostini

Wine: Michele Chiarlo Le Orme Barbera D'Asti

Caldo Verde (GF, DF)

warm & hearty Portuguese green soup with pureed potatoes, kale, collards, & chouriço sausage

Wine: The Prisoner Unshackled Chardonnay

mains

Mocha-Rubbed Short Ribs (GF)

coffee-cocoa rubbed short ribs, red wine risotto, sauteed greens

Wine: Marques de Casa Concha Cabernet Sauvignon

Balsamic Jam Porkchops (GF)

porkchops basted in a mixed-berry balsamic glaze, whipped potatoes, roasted carrots

Wine: Louis Bernard Côtes-du-Rhône

Prime Rib | +\$5 upgrade for 12oz or +\$8 upgrade for 14oz (GF, DFO)

Queen (12oz) or King (14oz) cut of Prime Rib, double roasted potatoes, creamy sauteed mushroom

Wine: Achaval-Ferrer Malbec

Seafood Shashuska (GFO)

monkfish, scallops, & shrimp in a spiced & seasoned tomato sauce, with crusty dipping bread & a side salad

Wine: Angeline Rosé

Vegan King Oyster Polenta Bowl (contains nuts | VG, GF)

creamy polenta bowl topped with sauteed greens, garlicky king oyster mushroom "scallops", & toasted pine nuts

Wine: Castello Banfi San Angelo Pinot Grigio

desserts

Blood Orange Cheesecake

Wine: House Brut Prosecco

Flourless Chocolate Hazelnut Cake (GF)

Wine: Lange Fly Pinot Noir