

# One Twenty Six Valentine's Menu\*

## First Course

Lobster Bisque with Crème Fraiche

or

Egyptian Red Lentil Soup with Leek Pakora (vegan)

**Wine Pairing: Graham Beck Brut Rose "Methode Champenoise", South Africa**

## Second Course

Pan Seared Scottish Salmon with  
Hollandaise and Roasted Creamy Cauliflower

or

All Natural Meyer Hanger Steak with  
Duck Fat Roasted Potatoes and a Roasted Red Pepper Chimichurri

or

Rice Pilaf with Almonds, Crispy Caramelized Onions and  
Navratan Curry with Shiitake, Cashews, Cauliflower and Coconut Cream (vegan)

**Wine Pairing: Bila Haut Cotes du Roussillon Villages, 2015 or  
Ciro Greco Bianco, Italy, 2016**

## Dessert

Chocolate Torte with Crème Anglaise and Raspberry Compote

or

House-made Organic Berry Sorbet (vegan)

**Wine Pairing: Ferreira Tawny Porto, Portugal**

**Dinner: 44 dollars/person; Wine Pairing: 20 dollars/person  
\$20 per person deposit required**

**\*Please request menu selections in advance**

**US Bank Parking lot is reserved exclusively for our guests**