

Flight Valentine's Menu*

First Course

Wood-fired Margherita (for 2)

-gluten free crust available

Wine Pairing: Graham Beck Brut Rose "Methode Champenoise"

Second Course (choice of)

Beef Bourguignon with Shiitake Mushrooms, Asparagus, and Whipped Potatoes

Lamb Osso Bucco on Creamy Polenta

Seared Tuna with a Ginger Cream Sauce on Indo-Chinese Rice Noodles

Butternut Squash in Filo with Walnuts and Sweet Garlic Cream

Wine Pairing: Bila Haut Cotes du Roussillon Villages, 2015 or

Ciro Greco Bianco, Italy, 2016

Dessert Course

Chocolate Torte with Raspberry Coulis and Crème Anglaise

Wine Pairing: Ferreira Tawny Porto, Portugal

Dinner: 36 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