

Valentine's Day Menu

FIRST COURSE

Lobster Bisque

Wine Pairing: Graham Beck Rose Brut, South Africa

SECOND COURSE

Seared Ahi Sashimi Served on Toasted Quinoa,
Arugula and Avocado with a Soy Wasabi Beurre Blanc

Wine Pairing :Louis Dailly Chablis, France 2023

THIRD COURSE

Dry Aged Grass Fed Filet Mignon with Tomato and Onion Confit,
Bordelaise Sauce and Truffled Potatoes

or

Duck Confit with Tomato and Onion Confit,
Bordelaise Sauce and Truffled Potatoes (request in advance)

Wine Pairing: Chateau La Roque, Pic Saint-Loup, France 2021

FOURTH COURSE

Chocolate Torte with Crème Anglaise

Wine Pairing: Meneres Tawny Port, Douro, Portugal

Four Course Dinner: \$88; Wine Pairing : \$38

Credit card number needed to hold the reservation.

Individual Options may be substituted from the Vegan Menu by requesting in advance

Entire menu is gluten free.