

# Valentine's Day Vegan Menu\*\*

## FIRST COURSE

Vegan Potato Leek Soup with Parsnip Rosti  
Wine Pairing: Graham Beck Rose Brut, South Africa

## SECOND COURSE

Catalonian Timbal with Wood-fired Red Pepper,  
Eggplant and Goat Cheese (Ajvar for vegan option)  
Wine Pairing: Louis Dailly Chablis, France 2023

## THIRD COURSE

Cauliflower Steak with Lebanese Muhammara Spread  
and a Soy Tahini Dressing (request nut free)  
Wine Pairing: Chateau La Roque, Pic Saint-Loup, France 2021

## FOURTH COURSE

Chocolate Torte with Crème Anglaise  
or  
Chocolate Coffee Mousse (only by prior request)  
Wine Pairing: Meneres Tawny Port, Douro, Portugal

Four Course Dinner: \$88; Wine Pairing: \$38  
Credit card number needed to hold the reservation.

\*\*Options from this menu must be preordered  
Entire menu is gluten free.