

Valentines Dinner Menu*

FIRST COURSE

Potato Leek Bisque with Leek Pakora

Wine Pairing: Lucien Albrecht Rose Brut, Alsace, France

SECOND COURSE

Chilean Wild Sea Bass with a Italian Salsa Verde,
Basil Oil, Shiitake Mushrooms and Crème Fraiche

Wine Pairing: Chateau Galochet Bordeaux Blanc, Bordeaux 2020

THIRD COURSE

Dry Aged Grass Fed Filet Mignon with Confit of Onions & Tomatoes,
Bordelaise and Herb Potato **

Wine Pairing: Chateau Pitray, Bordeaux 2019

FOURTH COURSE

Chocolate Torte with Crème Anglaise and Berry Coulis

Wine Pairing: Ferreira Tawny Port, Portugal

Four Course Dinner: 78; Wine Pairing: 32

Credit card number needed to hold the reservation.

No cancellations after 2.10.24

Entire menu is gluten free.

*Individual Options may be substituted from the Vegan Menu by letting us know in advance.

** We have a non-beef non-vegan option. Please request.