

# One Twenty Six Valentine's Menu\*

Dine or Carry Out

## First Course

Potato Leek Soup

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  
Mushroom Risotto and Crème Fraiche with Capers

Or

Oven Roasted Cauliflower with Tahini Dressing and House-made Hummus (vegan)

Wine Pairing: Librandi Greco Bianco, Italy 2019

## Third Course

Grilled Hanger Steak with House-made Ricotta Cheese, Bordelaise Sauce,  
Roasted Sweet Mini Peppers and Herb Potato

or

Confit of Eggplant with Oven Roasted Truffle Potatoes (vegan)

Wine Pairing: Chateau Les Aubiers, Bordeaux, France 2016

## Dessert

Chocolate Torte with Crème Anglaise

or

House-made Baklava with Organic Berry Sorbet (vegan)

Wine Pairing: Ferreira Tawny Porto, Portugal

Dinner: 58 dollars/person; Wine Pairing: 28 dollars/person

\*Please request vegan option in advance