

VALENTINE'S

dinner menu

Wednesday, February 14th | 4pm - 9pm



STARTER

- (2) Lamb Lollipops** with apple cranberry chutney 17
Suggested Pairing: Beronia Rioja Reserva, Tempranillo \$18
- (3) Bacon Wrapped Quail** with raspberry chipotle sauce 14
Suggested Pairing: Domaine Duseigneur 'Matteo', Chateaneuf-du-Pape \$24

SOUP/SALAD

- Citrus Bibb Salad** with champagne vinaigrette 14
Suggested Pairing: Nicolas Feuillatte, Champagne \$17
- Cream of Asparagus Soup** 9
Suggested Pairing: Marc Deschamps Pouilly-Fume, Sauvignon Blanc \$17

ENTRÉE

- 16oz. Ribeye** with lobster mac and cheese 73
Suggested Pairing: Elizabeth Spencer, Cabernet Sauvignon \$32
- Chicken Campellini Pasta** with mushroom medley sauce 29
Suggested Pairing: Santenay 1er Cru 'Beauregard', Pinot Noir \$28
- Pan Seared Chilean Seabass** atop spinach with Provençal sauce 52
Suggested Pairing: Domaine Bois de Boursan, Blanc \$28

SWEETS

- Strawberry Short Cake** 12
Suggested Pairing: Cantina Delsignore Nebbiolo, Rosé Extra Brut \$18
- Vanilla Bean Panna Cotta** with luxardo cherry sauce 10
Suggested Pairing: Lallier, Champagne \$16

COCKTAILS

- Say Anything** rose petal infused vodka, rhubarb, strawberry, honey, black tea, citrus 16
- An Affair to Remember** bourbon, amaretto, cherry bitters 16
- Love Birds** vanilla vodka, chocolate liqueur, hazelnut liqueur, espresso 16
- French Kiss** raspberry infused gin, hibiscus, lemon, prosecco 16

*Suggested wine pairings are priced by the glass.