

Valentine's Day 2019 Menu

Add the Wine Pairing to your dinner experience for only \$20!

Amuse Bouche

Grilled Citrus Shrimp Cocktail

First Course

Edible Flower Salad

Arugula, Edible Flowers, Strawberries, Toasted Almonds, Goat Cheese, Citrus Dressing

~Wine Pairing-Benvolio Pinot Grigio~

Choose 1 Entree

Filet Mignon

Caramelized Onion Mashed Potatoes
Wild Mushroom Wine Sauce
Grilled Asparagus

~Wine Pairing-Josh Cellars Cabernet Sauvignon~

King Salmon

Vegetable Biryani
Avocado-Basil Pesto
Grilled Asparagus

~Wine Pairing-Coppola Diamond Chardonnay

Cauliflower Steak

Herb Crusted Cauliflower Steak
Garden Vegetable succotash
White Beans with a Heirloom Tomato Sauce

~Wine Pairing-Coppola Diamond Sauvignon Blanc~

Dessert

Chocolate-Orange Passion Cake

Chocolate-Orange Cheesecake with a Almond-Chocolate Sauce

~Wine Pairing-Bocelli Prosecco Split~