



# VALENTINE'S DAY

select one of each course ~ \$60 per person  
wine pairing (3 4oz glasses) ~ \$40 additional

## starters

### **Strawberry Salad (contains nuts | V, GF, DFO)**

mixed greens, red onion, drunken strawberries, & blood orange wedges topped with spiced goat cheese, pecans, & citrus poppyseed dressing

*Wine: Craggy Range Sauvignon Blanc*

### **Kale Crunch Salad (VG, GF, DF)**

sliced kale, carrots, & red cabbage marinated in a zesty vinaigrette & topped with pomegranate seeds

*Wine: Hermann J. Wiemer Riesling Semi-Dry*

### **Tomato Soup (V, GFO)**

creamy tomato soup topped with parmesan crisps & crostini

*Wine: Michele Chiarlo Le Orme Barbera D'Asti*

### **Caldo Verde (GF, DF)**

warm & hearty Portuguese green soup with pureed potatoes, kale, collards, & chouriço sausage

*Wine: The Prisoner Unshackled Chardonnay*

## mains

### **Mocha-Rubbed Short Ribs (GF)**

coffee-cocoa rubbed short ribs, red wine risotto, sauteed greens

*Wine: Unrated Xtra Cab Cabernet Sauvignon*

### **Balsamic Jam Porkchops (GF)**

porkchops basted in a mixed-berry balsamic glaze, whipped potatoes, roasted carrots

*Wine: Louis Bernard Côtes-du-Rhône*

### **Prime Rib | +\$5 upgrade for 12oz or +\$8 upgrade for 14oz (GF, DFO)**

Queen (12oz) or King (14oz) cut of Prime Rib, double roasted potatoes, creamy sauteed mushroom

*Wine: Achaval-Ferrer Malbec*

### **Seafood Shashuska (GFO)**

monkfish, scallops, & shrimp in a spiced & seasoned tomato sauce, with crusty dipping bread & a side salad

*Wine: Les Alliéés Grenache Rosé*

### **Vegan King Oyster Polenta Bowl (contains nuts | VG, GF)**

creamy polenta bowl topped with sauteed greens, garlicky king oyster mushroom "scallops", & toasted pine nuts

*Wine: Castello Banfi San Angelo Pinot Grigio*

## desserts

### **Blood Orange Cheesecake**

*Wine: House Brut Prosecco*

### **Flourless Chocolate Hazelnut Cake (GF)**

*Wine: Lange Fly Pinot Noir*