



VALENTINE'S DAY

select one of each course ~ \$60 per person

wine (3 4oz glasses) ~ \$40 additional | TaleSpinner beer (3 5oz tasters) ~ \$12 additional

starters

French 75 Salad (GF, DF, V)

Spinach & arugula, gin-soaked & sugared strawberries, walnuts, champagne vinaigrette

Wine: Angeline Rosé of Pinot Noir | Beer: TBA

Ruby Salad (GF, DF, V)

Arugula, fresh herbs, citrus medley, pomegranate seeds, pistachio, pomegranate vinaigrette

Wine: Craggy Range Sauvignon Blanc | Beer: TBA

Mushroom Bisque (GF, V)

Dunk's Mushrooms, herbs, onion & cream; topped with fried shallots

Wine: Tenuta di Nozzole Le Bruniche Chardonnay | Beer: TBA

Clam Chowder

Fresh North Atlantic clams in rich and creamy broth with onions, potatoes, pork belly, white pepper, celery, thyme

Wine: Tenuta di Nozzole Le Bruniche Chardonnay | Beer: TBA

mains

Cherry Duck (GF)

Double roasted potatoes, roasted root vegetables

Wine: Lange Fly Pinot Noir | Beer: TBA

Braised Short Rib (GF)

Red wine risotto, chestnut & parmesan, green beans

Wine: Michele Chiarlo Le Orme Barbera D'Asti | Beer: TBA

Three-Cheese Beet Agnolotti (V)

Braised winter greens, roasted butternut squash | Add lobster (market price)

Wine: Banfi La Pettegola Vermentino | Beer: TBA

Monkfish Wellington

Buttery puff pastry, ham, parmesan & double cream, Dunk's Mushrooms

Wine: Sonoma-Cutrer Chardonnay | Beer: TBA

desserts

Pistachio Cheesecake

Wine: Caposaldo Prosecco Brut | Beer: TBA

Salted Caramel Flourless Chocolate Torte (GF)

Wine: Achaval-Ferrer Malbec | Beer: TBA