

## VALENTINE'S DAY

### FIRST

*(choice of)*

#### FRIED CHOPTANK SWEET OYSTERS

*shaved fennel, cured lemon, cherry pepper aioli*

#### CAULIFLOWER SALAD

*cypress grove lamb chopper cheese, grapes, watercress, sherry vinaigrette*

#### CAVATELLI

*short rib ragù, aged goat cheese*

#### BUTTERNUT SQUASH SOUP

*duck confit, caramelized apples*

#### WINE PAIRING

*(choice of)*

BRUT, ROEDERER ESTATE *anderson valley, california NV*  
PINOT NOIR, BIEULIEU VINEYARDS *carneros, california 2016*

### MAIN

*(choice of)*

#### SIXTY SOUTH SALMON

*baby beets, cipollini onions, herb nage*

#### MONTREAL SMOKED SHORT RIB

*stewed lentils, root vegetables, horseradish cream*

#### BRONZINO

*stewed peppers, herb pesto, baby fennel*

#### ROASTED LANCASTER CHICKEN

*salsa verde, fingerling potatoes*

#### FILET MIGNON

*roasted carrots, maitake mushroom, spinach puree, demi-glace*

#### WINE PAIRING

*(choice of)*

CHARDONNAY, TALBOTT *sleepy hollow vineyard, santa lucia highlands 2014*  
SHIRAZ, S.C. PANNELL *mclaren vale, australia 2016*

### DESSERT

*(choice of)*

#### RED VELVET CAKE

*meringue cookies, raspberry sorbet*

#### CHOCOLATE S'MORES TORT

*vanilla-bourbon ice cream*

#### WINE PAIRING

*(choice of)*

LATE HARVEST TOURIGA NACIONAL, STEELE *lake county, california 2013*  
SAUTERNES, CHATEAU LOUPIAC-GAUDIET *bordeaux, france 2016*

**\$85**

*Wine pairing, additional \$35*