valentines dinner

*65 per person

MAIN ENTRÉES

Provencal Sautéed Chicken

with Rosemary and Garlic,

Potato Galette & Baby Carrots

Grilled Salmon with Passion

Fruit Beurre, Saffron Wild

Rice and French Beans

Vegetarian Cassoulet

with Polenta Cake and

Cognac Mushrooms

(5oz) New York Steak,

(3) Jumbo Shrimp, Asparagus

and Garlic Mashed Potatoes

Surf & Turf

[Choose 2]

APPETIZERS

[Choose 2]

Crab Stuffed Mushrooms

Salmon Croquettes with Remoulade Sauce

Potato Dumplings with Tomato Fennel Sauce

Confit Lollipop Wings with Mustard Sauce

SOUPSOR SALADS

[Choose 2]

French Onion Soup

Boeuf Bourguignon Soup

Country Goat Cheese Salad with Beets & Lemon Dijon Vinaigrette

Classic Wedge Salad with Blue Cheese

Crumbles, Bacon, Cherry Tomato, Red Onion & House Made Blue Cheese Dressing

DESSERT

Two (2) Chocolate Covered Strawberries and Assorted Mini Dessert Bites

ADD TO MEAL:

Artisan Cheese & Charcuterie Tray Garnished with Fruit for Two - \$15.00

the perfect pairings SCHRAMSBERG BRUT

BLANC DE BLANCS 2017 One of the top American sparkling wine producers.

Balances richness with vibrancy making it a good

companion to diverse cuisine. Price: \$34.99

French onion soup, goat cheese salad,

crab stuffed mushrooms.

SONOMA COAST 2018 One of the top American sparkling wine producers.

MACROSTIE CHARDONNAY

companion to diverse cuisine. Price: \$21.99 Best Pairing:

Balances richness with vibrancy making it a good

Salmon croquettes, Provencal sautéed chicken, salmon citrus.

Best Pairing:

RAMIREZ DE LA PISCINA RIOJA RESERVA 2015

Smooth and plush with berry,

vanilla and cocoa notes.

Price: \$19.99

Best Pairing: Surf and turf, Provencal chicken, confit lollipop wings





