

Valentine's

MENU

“All you need is love.” - The Beatles

APPETIZER COURSE

SWEETHEART SHRIMP COCKTAIL

Shrimp, cocktail sauce, lemon wedge

WINE PAIRING: STONELEIGH, SAUVIGNON BLANC 4OZ

OR

WHIPPED GOAT CHEESE BRUSCHETTA

Ciabatta crostini, whipped goat cheese, tomato, shallot, garlic, balsamic glaze, and parmesan

WINE PAIRING: J.LOHR, REISLING, 4OZ

SALAD COURSE

CAPRESE SALAD

Arugula topped with fresh mozzarella, cherry tomatoes, basil, roasted garlic oil, and balsamic glaze

WINE PAIRING: SCARPETTA, PINOT GRIGIO, 4OZ

OR

LITTLE GEM WEDGE SALAD

Little gem lettuce, cherry tomatoes, red onion, bacon, blue cheese crumbles, and blue cheese dressing

WINE PAIRING: BENTON LANE, PINOT NOIR 4OZ

HOT APPETIZER COURSE

MINI CRAB CAKES

Bed of mixed greens, crab cakes, lemon wedge, house made remoulade

WINE PAIRING: DECOY, CHARDONNAY 4OZ

OR

SMOKED GOUDA ARANCINI

Bed of mixed greens, crispy prosciutto, fig jam, balsamic glaze

WINE PAIRING: OBERON, CABERNET SAUVIGNON 4OZ

ENTREE

LEMON DILL SALMON

Salmon, lemon caper sauce, roasted asparagus

WINE PAIRING: FRANCIS COPPOLA, CHARDONNAY 4OZ

OR

BRIE & APPLE STUFFED CHICKEN BREAST

Micro salad and glazed roasted brussel sprouts with bacon, balsamic glaze, candied pecans, and parmesan

WINE PAIRING: DUCKHORN, MERLOT 4OZ

DESSERT

RASPBERRY LEMON DROP CAKE

WINE PAIRING: MOSCATO D'ASTI, CUPCAKE 4OZ

OR

FLOURLESS CHOCOLATE TORTE

Whipped cream and strawberries

WINE PAIRING: BONANZA, CABERNET SAUVIGNON 4OZ