

# 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**

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### 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**

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## 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**

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## 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**