

# Valentine's Day

Available à la carte or as a \$68 prix fixe menu • February 13th - 16th Suggested wine pairings below to customize your experience

## **APPETIZERS**

## WARM DUCK CONFIT SALAD \$18

Field Greens, Poached Pear, Candied Walnuts, Blue Cheese, Sherry Vinaigrette Pikes Hills & Valleys Riesling, Australia

#### **BACON-WRAPPED SCALLOPS** \$19

Parsnip Purée, "Heart-Beets", Crispy Shallots Lionel Osmin & Cie Villa, La Vie en Rosé, France

# **ENTRÉES**

## **GRILLED FILET MIGNON \$45**

Two 4 oz. Filet Medallions, Fingerling Potatoes, Asparagus, Béarnaise Sauce Josh Cellars Cabernet Sauvignon, California

## LOBSTER FETTUCCINE \$42

Tarragon Cream Sauce, Butter Poached Lobster, Leeks, Fresh Tomato Kendall Jackson Chardonnay, California

## **DESSERT**

## LEMON CURD STUFFED BEIGNETS \$12

Fresh Strawberries, Chocolate Sauce

## COCKTAILS

#### RASPBERRY KISS \$14

Raspberry Vodka, Lemon, Simple Syrup, Fresh Raspberries

### LOVE POTION #9 \$13

Pomegranate, Cranberry, Prosecco

## **BOX OF CHOCOLATES** \$15

Vodka, Chocolate Liquor, Strawberry, Cream

- Cocktails and wine suggestions not included in prix fixe menu prices -