

★ ★ ★  
**BLACK POWDER  
TAVERN**

## Valentine's Day

Available à la carte or as a \$68 prix fixe menu • February 12<sup>th</sup> - 15<sup>th</sup>

Suggested wine pairings below to customize your experience

### APPETIZERS

**HEART-SHAPED CHEESE RAVIOLI \$17**

Truffle Sauce, Roasted Oyster Mushrooms, Crispy Prosciutto  
*Rascal Pinot Noir, Dundee, Oregon*

**OYSTERS ROCKEFELLER \$21**

Spinach, Gruyere Béchamel Gratin, Garlic Breadcrumbs  
*Marlborough Ridge Giesen Sauvignon Blanc, Marlborough, New Zealand*

### ENTRÉES

**GRILLED FILET MIGNON \$45**

Two 4 oz. Medallions, Roasted Fingerling Potatoes, Baby Carrots,  
Celery Root Puree, Red Wine Beef Reduction  
*Josh Cellars Cabernet, California*

**CRAB STUFFED SOLE \$45**

Lobster Cream Sauce, Fine Herbs, Asparagus  
*Kendall Jackson Chardonnay, California*

### DESSERT

**LEMON CURD STUFFED BEIGNETS \$12**

Fresh Strawberries, Chocolate Sauce

### DRINKS

**RASPBERRY KISS \$14**

Raspberry Vodka, Lemon, Simple Syrup, Fresh Raspberries

**LOVE POTION #9 \$14**

Pomegranate, Cranberry, Prosecco

**LAMARCA PROSECCO \$25 (HALF BOTTLE) \$25**

Bright Bubbles, Fresh Citrus, Notes of Green Apple, White Peach, Honeysuckle

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