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BLACK POWDER TAVERN

Valentine's Day

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