



Valentine's Day Tasting Menu

Four Courses, \$59.95 Per Person

Tax, additional beverages and gratuity are additional.

Vegetarian options available.

No splitting or sharing.

Complimentary glass Pol Clement Rose Champagne

FIRST COURSE

Cheese Stuffed Ravioli with Champagne Herb Butter
Sonoma-Cutrer Chardonnay Russian River Ranches Sonoma, CA 2010
Roasted hazelnut joins nougat and almond butter, finishing with a touch of lime and lychee

SECOND COURSE

Après House Salad with Signature Dressing
Vincent Raimbault Vouvray Sec Loire, France 2008
Gloriously aromatic with hints of spiced apple, D'anjou pear and a floral note of jasmine

THIRD COURSE

Choice of:

Classic Grilled Angus Rib Eye with Balsamic Drizzle
Served with Twice Baked Potato and Vegetable Medley
Château Simard Saint-Emilion, France 1999
Red plum aromas, hints of cedar, raspberry, Asian spices and muted red currant; Sensational!

~or~

Piatto Genovese
Sea Scallops and Shrimp Sautéed in Olive Oil and Fresh Garlic
Served in a Basil Pesto Wine Sauce with Romano Cheese and Fettuccine
Morgan Pinot Noir Tondre Grapefield Santa Lucia Highlands, CA 2007
Raspberry, black cherry and rose petal aromas with clove and cola on the palate and a super finish

FOURTH COURSE

Chocolate Lovers Dessert
Taylor Fladgate 20 Year Tawny Port
Nutty and rich, with concentrated dried red fruit flavors and apricot notes. The finish is peppery, with hints of caramel

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