

VALENTINES

AMUSE

AMERICAN CAVIAR TART
Creme Fraiche | Micro Chives
La Marca Prosecco (Veneto, Italy)

FIRST COURSE CHOICE OF

SHRIMP CEVICHE
Avocado | Grilled Corn | Crispy Plantains
Brancott Estate Sauvignon Blanc
(Marlborough, New Zealand)

SKYLINE CHICKEN VELVET SOUP
Cheddar Cheese | Herb Cream
Chateau St Michelle Chardonnay
(Columbia Valley, Washington)

SECOND COURSE CHOICE OF

GINGHAM SALAD
Baby Greens | Seasonal Berries | Almonds | Blue Cheese
Mandarin Oranges | Gingham Dressing
The Four Graces Pinot Blanc
(Willamette Valley, Oregon)

CLASSIC CAESAR SALAD
Romaine Lettuce | Parmesan Crisp | Torn Croutons
Garlic Parmesan Dressing
Studio by Miraval Rosé
(Mediterranée, Provence, France)

ENDIVE AND POACHED PEAR SALAD
Baby Romaine | Goat Cheese | Walnuts
Apple Port Vinaigrette
Seaglass Sauvignon Blanc
(Santa Barbara, California)

THIRD COURSE CHOICE OF

TOURNEDOS OF BEEF TENDERLOIN
Caramelized Cipollini | Broccolini
Potato Gruyere Mousseline | Red Wine Reduction
Chateau Souverin Cabernet
(California)

PAN SEARED CHILEAN SEA BASS
Basmati Rice | Marinated Cucumber
Purple Kale | Grapefruit Thyme Vinaigrette
Mer Soleil Silver Unoaked Chardonnay
(Lucia Highlands, California)

STUFFED AIRLINE CHICKEN BREAST
Pancetta | Roasted Fingerling Potato
Asparagus | Wild Mushroom Confit
White Haven Sauvignon Blanc
(Marlborough, New Zealand)

SPINACH AND PARMESAN RISOTTO
Smoked Cherry Tomatoes | Basil Oil
Toasted Pinenuts | Crispy Chickpeas
Castello Banfi Le Rime Pinot Grigio
(Tuscano IGT, Italy)

ENHANCEMENTS
Jumbo Shrimp \$15 | Sea Scallops \$17
Half Pound Lobster Tail \$25

DESSERT CHOICE OF

PISTACHIO CHERRY BOMBE
White Chocolate Mousse | Luxardo Cherry Syrup

FLOURLESS CHOCOLATE CAKE
Pretzel Brittle | Salted Caramel

Domaine Chandon Brut Classic
(Napa Valley, California)

CHEF'S WINE PAIRING \$65

