

# Valentine's Day Prix-Fixe Menu

Wednesday, February 14th 2018

\$39/Person (Tax and Gratuity Not Included)

\$54 with Wine Pairings

## 1st Course

### **Day Boat Sea Scallop**

Roasted Beets, Boucheron Fondue, Clementine, Hazelnuts, Mâche  
(Huber "Hugo" Rosé of Pinot Noir/ Zweigelt, Traisental, Austria NV)

or

### **Cream of Roasted Cauliflower Soup**

(Il Raduno Fallanghina, Campania, Italy 2016)

or

### **Seared Foie Gras**

Persimmon Compote, Black Currant Gastrique  
(Chateau de Rieussec Sauternes, Bordeaux, France 2012))  
(\$12 supplemental)

## 2nd Course

### **Scottish Salmon**

Parsnip Purée, Spinach, Brown Butter Caper Vinaigrette, Lemon  
(Revelry Chardonnay, Columbia Valley, Washington 2015)

or

### **Beef Tenderloin**

Wild Mushrooms, Blue Cheese Ravioli, Whipped Potato, Malbec Demi-Glace  
(Chateau la Grolet, Côtes de Bourg, Bordeaux, France 2015)

or

### **Butter Poached Jumbo Prawns**

Bloody Mary Linguini, Pecorino Romano  
(Fattori Soave Classico "Rumcaris", Veneto, Italy 2015)

## Dessert

### **Pistachio Baked Alaska**

(Brand Muscadet Sèvre & Maine, Loire Valley, France 2016)

or

### **Chocolate Pot de Crème**

(Kopke Tawny Porto, Portugal NV)