

# SOMM WINE BAR

## SOMM - VALENTINE'S DAY MENU

*Thursday, February 14th, 2019*

\$44 Per Person (Tax & Gratuity Not Included)

*First Course*

### Oysters Rockefeller

### Shrimp Avocado Salad

Romaine, Zucchini, Lime, Cojita Cheese

### Wild Mushroom Soup

*Second Course*

### Crab Stuffed Flounder

Angel Hair, Lemon Beurre Blanc

### Filet Mignon

Leek Fondue, Truffle Whipped Potatoes, Onion Ring, Merlot Demi-Glace

### Braised Pork Shank

Spaetzle, Tomato, Spinach, Pearl Onions, Braising Jus

*Dessert*

### Pecan Pie

Bourbon Caramel, Orange Chantilly

### Chocolate Pot de Crème

*Bon Appetit!*

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## MEATS & CHEESE

**Small (Choose 2) - 11 | Medium (Choose 4) - 20 | Large (Choose 6) - 28**

\*All meat and cheese plates are served with crostinis and daily house accompaniments\*

**Bresaola** - Chicago, IL - Beef

**Iberico Chorizo** - Spain - Pork

**Prosciutto di Parma** - Italy - Pork

**Coppa** - San Francisco, CA - Pork

**Salame Tartufo** - Salt Lake City, UT - Pork

**Wild Boar Salami** - Oceanside, CA - Pork

**Capriole O'Bannon** - Indiana - Goat

**Roquefort** - France - Sheep

**Beemster XO Gouda** - The Netherlands - Cow

**Fromage D'Affinois** - France - Cow

**Tellagio** - Italy - Cow

**P'Tit Basque** - France - Cow

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## OYSTERS ON THE HALF SHELL

Somm Wine Bar & Kitchen Offers a Selection of East Coast Oysters - Served Half-Dozen or Dozen - Market Price