***Valentine’s Day Pre Fixe Menu***

*February 14th, 2023*

***First Course***

**Choice of one**

***Lobster Bisque, Roasted Corn***

*Paired wine: Chardonnay, Les Charmes Cave de Lugny, France*

***Champagne Roasted Beet Salad, Goat Cheese, Friese, Pepitas***

*Paired wine: Pinot Grigio, Santa Margherita, Italy*

***Seared Scallop, Butternut Squash puree, Bacon Balsamic Gastrique***

*Paired wine: Sauvignon Blanc, Change, France*

***Second Course***

**Choice of one**

***Seared Seabass***

*Miso Guava Glaze, Creamy Oregano Polenta, Garlic Roasted Broccolini*

*Paired wine: Chardonnay, Domaine L'Aigle, France*

***Coffee Crusted Filet Mignon***

*Carrot & Squash Puree, Spiced honey Roasted Brussel Sprouts, Beef Demi*

*Paired wine: Red Blend, Chateau de Villemajou, France*

***Seard Trumpet Mushroom “Scallops” (VEGAN)***

*Blistered Tomato & Pearl Onion, Shishito Peppers, Chimichurri Sauce*

*Paired wine: Whispering Angel, France*

***Guava Glazed Pork Ribeye***

*Garlic Potato Puree, Garlic Roasted Broccolini*

*Paired wine: Pinot Noir, Domaine L'Aigle, France*

***Third Course***

**Choice of one**

***Brûlée Salted Carmel Cheesecake***

*Paired wine: Moscato, Caposaldo, Italy*

***Molten Chocolate Cake, Raspberry Coolie***

*Paired wine: Malbec, Mendel, Mendoza*

*$75 per person*

*Wine Pairing $45 per person (additional)*