



Dinner Menu – Valentines Weekend February 14-17, 2024

First Course:

Roasted Red Pepper Sundried Tomato Soup, Crème Fraîche, Croutons, Chives

or

Grilled Romaine Caesar Salad,

Herbed Croutons, Freshly Grated Parmigiano Reggiano, Caesar Dressing, White Silano Anchovies

or

Siano Burrata, Olive Tapenade, Marinated Grape Tomatoes, Shallot Jam, Crostini

Second Course:

Oysters Rockefeller, Arugula Salad

or

Beef Tartare,

Celery Leaf Salsa Verde, Oreno Greek Olive Oil, Grated Cured Egg Yolk, Grilled Bread

or

Lobster Ravioli, White Wine Cream Sauce, Wilted Spinach, Fresh Basil

Main Course:

Grilled Beef Tenderloin,

Mashed Potatoes, Cipollini Onions, Wild Mushrooms,

Carrot Purée, Grilled Apple, Asparagus and Baby Carrots, Port Wine Sauce

We suggest Trefethen Eshcol Cabernet Blend, Napa Valley, CA 2020 \$17/\$58

or

New Zealand Rack of Lamb Provençal,

Potato Pavé, Roasted Cipollini Onion, Carrot Purée, Grilled Apple, Demi Glaze

We suggest Caparzo Brunello di Montalcino, Italy 2018 \$27/\$95

or

Trout Almondine,

Rice Grits, Sautéed Spinach, Sweet and Sour Tomato Confit

We suggest Cliff Lede Sauvignon Blanc, Napa Valley, CA 2021 \$18/\$64

or

Duck Confit,

Herb Roasted Fingerling Potatoes, Haricot Verts, Roasted Beets, Mango Chutney, Demi Glaze

We suggest Vajra Able Barolo, Italy 2019 \$23/\$84

Dessert:

Viennese Apple Strudel, Homemade Cinnamon Ice Cream, Whipped Cream

or

Chocolate Decadence Cake, Fresh Berries, Whipped Cream

or

Espresso Crème Brulée, Fresh Berries, Meringue

or

Cheese Plate of Triple Cream Brie & Hornbacher,
Cherry Tomatoes, Fig Jam, Olive Tapenade, Crostini

We suggest Pacific Rim Vin de Glacier Ice Wine \$11