



2019 VALENTINES DAY PRIX FIXE MENU

Featuring music by Hillary Smith

Appetizer

Personal Cheese Plate

*double cream brie, sage derby, iberico,
date walnut pâté, bartlett pear,
house made crackers*

Domaine Ste. Michelle Brut, NV

Salad

Vertical Garden Greens Salad

*fresh pomegranate & mandarin oranges,
toasted walnuts, balsamic vinaigrette*

Chateau Pilet Sauvignon Blanc, Bordeaux, France

Entrée

choice of...

Grilled Atlantic Salmon

*sorrel quinoa pilaf, braised fennel & leeks,
pineapple salsa, coconut beurre blanc*

***Paul Hobbs 'Crossbarn' Chardonnay,
Sonoma Coast, California***

Herb Roasted Prime Rib

*sour cream mashed potatoes,
garlic sautéed green beans, herbed jus,
crispy onion strings*

***Chateau Pârenchère Merlot Blend,
Bordeaux, France***

Dessert Course

Marbled Brownie

*dark & white chocolate ganache,
champagne zabaglione, strawberry honey coulis*

\$64 per person

*\$48 if opting for food only
(tax and gratuity not included)*