

VALENTINE'S DAY MENU

2.14.19

FIRST COURSE

GRILLED OCTOPUS SALAD

frisee, arugula, roasted red peppers, kalamata olives, shallots, lemon-garlic dressing

(Wine pairing~ Schramsberg Mirabelle)

SECOND COURSE

ROASTED BRANZINO

roasted carrots, cauliflower, zucchini, red potatoes

(Wine pairing~ Hartford Court Chardonnay)

THIRD COURSE

WARM CHOCOLATE CAKE

strawberry sauce, house-made whip cream

(Wine pairing~ Graham's Ruby Port)

\$100 for two

(Additional \$29 for wine pairing)

VALENTINE'S DAY SPECIALTY COCKTAILS

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APHRODITE

mandarin orange, blue angel vodka, cointreau, sparkling wine

\$11

POSEIDON

cynar, E.H. Taylor whiskey, walnut butters on a rock

\$11

