

# Valentine's Day Menu

\$95

🍷 *Wine and Food Pairing + \$55*

## Preludes of Love

Smoked Duck Rose and Confit Shallot

&

Roasted Yellow Beet and Goat Cheese with Walnuts

## First Shiver

Beef Carpaccio

Mustard Caviar, Black Garlic, Jerusalem Artichoke Chips  
and Parsley

🍷 *Château de Sannes 1603 Blanc (Ugni Blanc Vermentino, Grenache Blanc)*

## Warm Embrace

Pan-seared Scallops

Hazelnut Butter, Leek Fondue and Sliced Almonds

🍷 *Domaine Normand, Bourgogne (Chardonnay)*

## Gourmet Rendezvous

Guinea Fowl Roulade

Wild Mushrooms, Bacon Slab, Foie Gras, Figs  
and Parsnips

🍷 *Domaine le Grand Noir, Cabernet Sauvignon*

## Fusion Delights

Love Dessert to Share and Chocolate Covered Strawberries

# Valentine's Day Vegetarian Menu

\$95

☞ *Wine and Food Pairing + \$55*

## Preludes of Love

Mini Potato Filled with Herb Cream  
&  
Roasted Yellow Beet and Goat Cheese with Walnuts

## First Shiver

Tomato Carpaccio  
Mustard Caviar, Black Garlic, Jerusalem Artichoke Chips  
and Parsley

☞ *Château de Sannes 1603 Blanc (Ugni Blanc Vermentino, Grenache Blanc)*

## Warm Embrace

Root Vegetables in Hazelnut Butter  
Carrots, Parsnips, Turnips and Pearl Onions

☞ *Domaine Normand, Bourgogne (Chardonnay)*

## Gourmet Rendezvous

Poached Eggs  
Roasted Squash, Tarragon, Wild Mushrooms  
and Pine Nuts

☞ *Domaine le Grand Noir, Cabernet Sauvignon*

## Fusion Delights

Love Dessert to Share and Chocolate Covered Strawberries