



Happy Valentine's Day!

## VALENTINES DAY 2019

*\$110 per couple (plus tax & gratuity)*

### 1st

#### GOAT CHEESE TART

roasted beets / celery chantilly / almond granola / watercress / satsuma vinaigrette

*RECOMMENDED WINE PAIRING*

*Sauvignon Blanc / Hourglass Estate / Napa Valley / California / 2016 / \$14*

### 2nd

#### CREOLE SPICED TUNA

tahini / tomato relish / chimichurri / preserved lemon / olives

*RECOMMENDED WINE PAIRING*

*Veuve Clicquot Brut / Champagne / France / \$19*

### Entrée (please select one)

#### BRAISED LAMB SHOULDER

honey-vinegar glaze / brussel sprouts / horseradish pomme puree

*RECOMMENDED WINE PAIRING*

*Cabernet Franc / Brick Barn / Santa Ynez Valley / California / 2015 / \$18*

OR

#### PAN ROASTED CRAB CAKES

sunchoke-pear hash hash / Nueske's bacon / lemon butter

*RECOMMENDED WINE PAIRING*

### Dessert

#### RED VELVET BAR

white chocolate ice cream / lemon

*RECOMMENDED WINE PAIRING*

*Loumpiac / Chateau Dauphine Rondillon / Bordeaux / 2009 / \$10*