



Valentine's Day Offerings

Appetizers

Corn and Crab Bisque (GF) \$7

Topped with blistered corn and chili oil

Grilled Brie & Poached Pear Salad (GF) \$12

Port Poached Bartlett pear, with grilled goat brie, shaved Belgian endive
candied pecans & raspberry vinaigrette

Entrees

Beef Short Rib Wellington \$26

Slow cooked beef short-rib baked in puff pastry with cremini mushrooms duxelle.
served with garlic crushed Yukon Gold potatoes and
parmesan creamed spinach

Pairing - Cabernet Sauvignon, Broadside, Paso Robles, CA '13

Pan Seared Scallops (GF) \$26

Pistachio pesto, beet and mascarpone cheese risotto, and sautéed arugula

Pairing – Chenin Blanc, Indaba, South Africa '14

Pan Roasted Duck Breast (GF) \$24

Raspberry sauce, sautéed rainbow Swiss chard, and au gratin potatoes with crispy parsnips

Pairing - Pinot Noir, Cambria Clone 4, Santa Maria Valley, CA '14

Desserts Special

Raspberry Tiramisu \$ 8.50

** indicates consuming undercooked meats may increase your risk of food borne illness.
Before placing your order, please inform your server if a person in your party has a food allergy
(GF) Indicates menu options that are available as gluten free. Accompaniments may vary.