

Valentine's Day Offerings

3 Course Prix Fixe \$35-\$40

Choose one from each category

Available Wednesday the 14th and Thursday the 15th

Featured Grandial Blanc de Blancs \$ 6.50 glass

Appetizers

Lobster Bisque (GF)

Topped with basil oil and crème fraiche

Suggested Pairing - Chardonnay, Mountain View CA '14

Strawberry Brie Salad (GF)

Creamy Brie, strawberries, baby spinach, toasted pine nuts, Belgian endive and Champagne vinaigrette

Suggested Pairing - Grenache Blend Rosé, Estandon, Cote de Provence, France '16

Entrees

New York Sirloin Steak (GFM) \$40

Wild mushrooms, potato croquettes, asparagus, port wine demi-glace

Suggested Pairing - Cabernet Sauvignon, Stone Street, Alexander Mountain Estate, Sonoma, CA '14

Halibut (GFM) \$40

Red pepper coulis, black garlic aioli, cous cous,

tomato and red onion confit, asparagus, Nicoise olives

Suggested Pairing - Sauvignon Blanc, Mt Beautiful, North Canterbury, NZ '14

Roasted Duck Breast (GF) \$35

Seared breast and confit leg, black current demi-glace, wild rice

fried brussel sprouts with pomegranate molasses

Suggested Pairing - Pinot Noir, Steele, Santa Barbara County, CA '13

Desserts

Molten Chocolate Torte

Raspberry coulis and Chantilly cream

or

Crème Brulee (GF)

** 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.