

Wicked

RESTAURANT • WINE BAR

Valentine's Day Offerings

Appetizers

Lobster Bisque (GF) \$7.50

With chopped lobster and chives

Baked Oysters Rockefeller (GFM) \$12

Fennel cream, bacon, gremolata

Pairing - Prosecco, Adami, DOC Treviso, Italy NV - \$10.50/ \$40

Endive and Arugula Salad (GF) \$12

Fresh blackberries, shaved fennel, feta cheese,

candied almonds, dried apricots, champagne vinaigrette

Pairing - Sauvignon Blanc, Satellite, Marlborough New Zealand 17- \$9, \$12, \$32

Entrees

Lobster and Crab Ravioli \$24

In a pesto cream sauce with roasted red peppers, mushrooms with gremolata

Pairing - Chardonnay, De Wetshof Limestone Hill, South Africa '17 \$11.50, \$14, \$37

Grilled Swordfish (GF) \$26

Fingerling potatoes, carrots, cipolini onions, baby spinach with romesco sauce

Pairing – Sauvignon Blanc, Satellite, Marlborough New Zealand 17- \$9, \$12, \$32

Grilled Brandt Beef Tenderloin (GF) \$34

Potatoes gratin, fried brussel sprouts, sauce bearnaise

Pairing - Damilano, Barbera, Piedmont, Italy '15 - \$11.50 \$15, \$40

Desserts Special

White Chocolate Mousse Trifle \$ 9

Layered with angel food cake, Blackberry mascarpone, fresh blackberries, cocoa nibs

Broadbent Auction Ruby Port - \$ 10 (3oz)

Pairings available (6oz, 9oz, 750ml Bottle)

** 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.