

Valentine's Pairing Dinner

***Spend the Evening with
Your Special Someone!***

Amuse

Oyster on a Half Shell,
Strawberry Mignonette

• paired with •

Pommery, Champagne Brut Royal

First Course

Field Greens, Red Pepper, Red
Cabbage, Orange, Sesame Seeds,
Scallions, Sweet Sesame Vinaigrette

• paired with •

Inama, Vin Soave Classico

Second Course

Butter Poached Halibut,
Romesco Sauce, Fried Beet

• paired with •

Gavioli, Lambrusco di Sorbara
Vino Frizzante Secco Dry

Third Course

Seared Duck Breast, Prosciutto
wrapped Asparagus, Cherry Mostarda

• paired with •

Trig Point, Zinfandel The Railyard
Alexander Valley

Fourth Course

Beef Short Ribs, Celeriac Puree, Fried
Leeks, Heirloom Carrots, Bordelaise

• paired with •

Honig Vineyard & Winery, Cabernet
Sauvignon, Napa Valley

Dessert

Chocolate Lava Cake, Vanilla Gelato

• paired with •

Carol Shelton Wines, Black Magic
Zinfandel Late Harvest Sonoma County

Six Courses & Beverage Pairings. **Reservations Required.**

\$138 per Couple | Two Seatings – 5:30pm & 7:30pm