

# Valentine's Day



Priced for Two: \$85 | \$135 with Wine Pairing

## FIRST COURSE

Select One to Share

*Paired with Bellino Prosecco (Veneto, Italy)*

**Burrata & Tomato Sauce** > Cast Iron Oven-Roasted Burrata with Creamy Roman Tomato Sauce, House Loaf Bread, and River Roots Micros

**Pimento Cheese & Crudités** > House Pimento Cheese with Carrots, Celery, Sugar Snap Peas, Cucumbers, Pea Tendrils, and Crackers

## SECOND COURSE

Select One to Share - Served Family Style

*Paired with Foncalieu Piquepoul Noir Rose (Pays d'Oc)*

**Cold-Smoked Caesar Salad** > Baby Romaine Petals with Garlic Croutons, Parmesan, Grape Tomatoes, White Anchovy, and House Spicy Caesar Dressing

**Italian Insalata** > Mixed Greens with Artichokes, Kalamata Olives, Red Onions, Pepperoncinis, Grape Tomatoes, Pepperoni, and Balsamic Dressing

## THIRD COURSE

Select One Per Person

*Paired with SLO Down Wines 'Sexual Chocolate' Red Blend (California)  
David Finlayson Chardonnay (Stellenbosch, South Africa)*

**Beef Tenderloin (6oz)** > Pan-Seared Beef Tenderloin with Tri-Color Baby Carrots, Whipped Yukon Gold Potatoes, Beef Tallow, and Beef Demi

**Shrimp & Scallop Mousseline** > Local Shrimp and Bay Scallop Mousseline with Crushed New Potatoes, Brussel Sprout Petals, Smoked Bacon, and Purple Cabbage Broth

## FOURTH COURSE

Dessert Trio to Share

*Quinta do Tedo 2015 LBV Port (Portugal)  
Zucca Rubarbaro Amaro Liqueur (Lombardy, Italy)  
Vento Semi-Sparkling Moscato (Italy)*

**Triple Chocolate Mousse** > Chocolate Mousse with White Chocolate, Chocolate Sponge, Chocolate Sauce, and Shaved Chocolate

**Carrot Cake** > Three-Layer Carrot Cake with Cream Cheese, Pecans, Shaved Carrots, Caramel, and Caramel Popcorn

**Lemon Cake** > Yellow Cake with Italian Lemon Cream, Powdered Sugar, Whipped Cream