

Valentine's Day Features

APPETIZERS

Beet-Cured Salmon Lox **24**

Cream Cheese Mousse / Pickled Red Onion

/ Crispy Capers / Everything Crostini

Pair with a glass of Sebastiani Vineyards

Chardonnay or a bottle of Belle Glos Pinot Noir

Charcuterie Board for Two **30**

Artisanal Cured Meats / Fine Cheeses

/ House-Pickled Vegetables / Olives

/ Grainy Mustard / Toasted Baguette

Pair with Wayne Gretzky Cabernet / Merlot

ENTRÉES

Bacon-Wrapped Chateaubriand 16oz **135**

SERVES 2 GUESTS

Tenderloin Center-Cut Prime Filet / Herb Roasted New Potatoes

/ Choice of Seasonal Vegetables / Served with Béarnaise & Red Wine Demi-Glace

Pair with Josh Cabernet Sauvignon

Maple-Glazed Branzino **40**

Butternut Squash Purée / Couscous / Lemon Butter Asparagus

Pair with J Lohr Chardonnay

Beet Risotto **25**

Creamy Arborio Rice With Roasted Beet Purée / Finished with Fresh Herbs

/ Goat Cheese / Toasted Walnuts / Roasted Golden Beets

Pair with Mirassou Pinot Noir

ADD ON

Pan Seared Scallops **25**

Wagyu Bacon **15**

DESSERT

Pomegranate Panna Cotta **12**

Silky Custard / White Chocolate Ribbons

/ Fresh Pomegranate

Pair with Toasted Head Chardonnay

Sticky Toffee Pudding **12**

Warm Sponge Cake soaked In Toffee Sauce

/ Served With Vanilla Bean Ice Cream

Pair with La Marca Prosecco

ALL DESSERTS COME WITH COMPLIMENTARY CHOCOLATE COVERED STRAWBERRIES