



"TRUE LOVE"
valentine's dinner

FIRST COURSE

cucumber wrapped baby mixed greens, citrus vanilla vinaigrette, prosciutto wrapped scallop, pomegranate

Pinot Gris v.2017

- OR -

roasted carrot coconut soup, red curry yogurt, basil, pickled ginger, spicy cashew

Riesling v.2017



SECOND COURSE

short rib wellington, lobster thermidor sauce, roasted king trumpet mushrooms

Night v.2016

- OR -

pan roasted ling cod, blood orange beurre blanc, jade rice, cumin black beans

Riesling v.2015

- OR -

roasted king trumpet mushrooms, jade rice, cumin black beans, sundried tomato tapenade, crispy herb pastry

Privata Chardonnay v.2017



THIRD COURSE

cinnamon zeppole, vanilla crème anglais, chocolate stuffed strawberries, strawberry caramel

Merlot v.2016

Dinner \$60 per person, plus tax and gratuity
Wine pairings \$30 per person, plus tax and gratuity

EX NIHILO