

Valentine's Menu & Wine Pairings

STARTERS

Seared Scallops

sweet corn purée, chili oil, micro cilantro

with Villa Varda 2024 Pinot Grigio

-OR-

Beet Carpaccio

*roasted beets, whipped goat cheese, pistachio,
citrus vinaigrette*

with Pio Cesare 2022 Barbera d'Alba

MAINS

Lobster Ravioli

*lobster filling, tarragon butter sauce with
lemon & white wine*

with Vignerons de Bel Air Bourgogne 2022 Chardonnay
OR Maison Ventenac Cuvée Marie 2020 Colombard/Chenin Blanc

-OR-

Smoked Peach Pork Loin

*smoky peach glaze, crispy prosciutto, roasted
fingerling potatoes & grilled broccolini*

with Two Sisters Margo 2021 Rosé
OR Château Peymouton Saint-Émilion 2018 Bordeaux

DESSERTS

Crème Brulée Trio

vanilla, chocolate & raspberry trio

with Lunato Lambrusco Reggiano

-OR-

White Chocolate Raspberry Tart

white chocolate ganache, fresh raspberries

with Langlois Crémant de Loire Brut Rosé

Prix Fixe menu

\$150 per couple (food only)

\$210 per couple (with wine pairings)

*vegetarian option upon request