



Valentine's Day Dinner \$60 per person

Salad

Heirloom Tomatoes, Fresh Mozzarella, Sweet Basil, Baby Arugula, Balsamic Drizzle & Extra Virgin Olive Oil

Soup

Creamy Vichyssoise with Toasted Focaccia

Entrée

Spiced Duck Breast with Saffron Orange Sauce, Dauphine Potatoes & Sautéed Cabbage

or

Herbed Flank Steak Topped with Beurre Rouge, Duchesse Potatoes & Balsamic Roasted Brussel Sprouts

or

Spinach & Mushroom Roulade Stuffed with Cream Cheese, Roasted Red Pepper Coulis over Orzo Pilaf

Dessert

Locally Sourced Dark Chocolate Bavarian Cream with Fresh Berry Medley

Optional Wine/ Spirits Pairing: \$25.00

First Course

La Marco Prosecco

La Marca Prosecco elevates the everyday with a crisp, refreshing style and a delicate, floral palate. Made from the expressive Glera grape — found in the hillside vineyards of Italy's Prosecco capital, Treviso — La Marca Prosecco is an elegant, and luxurious sparkling wine.

Main Course

Elysian Collection Merlot

The Merlot opens with a harmonious chorus of black plum, carob, raspberries and soulful minerality, elements that also interplay on the palate before a memorable finish.

Dessert

Hazelnut Espresso Martini

Espresso, Tito's vodka, & Frangelico, shaken and topped with whipped cream and chocolate shavings. It's a classic espresso martini with a hint of hazelnut.