



Valentine's Day Menu

Wednesday, February 14th 2018

First Course

Foie Gras Paté quince mostarda, aged balsamic, toasted brioche

Suggested Wine Pairing: **DOMAINE HUET** Sparkling Chenin Blanc Vouvray, Loire, France 2013

Second Course

Creekstone Grilled Flat Iron

three-peppercorn sauce, caramelized fennel, arugula & citrus salad

Suggested Wine Pairing: **TERREDORA di PAOLO** *Aglianico* Taurausi, Campania, Italy, 2010

Third Course

Strawberry Saint-Honoré

valrhona dark chocolate, fresh strawberries, whipped cream, puff pastry

Suggested Wine Pairing: GRAHAM'S 10 Year Tawny Port

\$68 per person/ \$95 with wine pairing* *(not including tax, service charge or valet)