



V A L E N T I N E ' S D A Y P R E F I X E D M E N U

\$75.00 pp

(does not include tax & gratuity)

Choice of one selection from each course

Includes your choice selection of one glass of wine

(Ask your server for pairing recommendations)

No Reservations; All Seating is First-Come, First-Serve in The Winery Lounge & Winery Bar.

Menu Available Friday, February 13th, Saturday, February 14th, and Sunday, February 15th

F I R S T C O U R S E

WHIPPED RICOTTA - *Hot Honey, Toasted Pistachios, Ciabatta Crostini*

TUNA POKÉ - *Avocado, Pickled Red Onions, Cucumbers, Furikake, Yuzu Aioli, Sticky Rice*

LAMB MEATBALLS - *Hummus, Arugula, Marinated Zucchini & Squash*

S E C O N D C O U R S E

SALAD - *Mixed Greens, Strawberries, Spinach, Goat Cheese, Toasted Almonds, Rosé Vinaigrette*

SOUP - *Potato Leek Soup, Scallion Oil, Bacon*

T H I R D C O U R S E

RASPBERRY SALMON - *Cashew Crusted Salmon, Raspberry Hoisin Glaze, Stir-Fry Veggies & Wild Rice*

RED WINE SHORT RIB - *Slow Braised Short Rib, Pomme Puree, Dilly Beans, Red Wine Demi-Glace*

MUSHROOM RISOTTO - *Wild Mushrooms, Shaved Fennel, Lemon & Mint Gremolata*

SHRIMP & NDUJA - *Seared Shrimp, Roasted Tomatoes, Squid Ink Pasta, Nduja Sausage White Wine Sauce*

TUSCAN CHICKEN - *Statler Chicken, Olives, Artichoke Hearts, Hot Cherry Peppers, Spinach, Potatoes, Lemon Beurre Blanc*

F O U R T H C O U R S E

CHEESECAKE - *New York Style Cheesecake, Strawberries, Chocolate Ganache, Oreo Crust*

BANANA FOSTER TART - *Caramelized Bananas, Caramel Custard, Vanilla Tart*

LAVA CAKE - *Vanilla Bourbon Gelato*