

# Valentine's Dinner

*\$50 Prix-Fixe Per Person*

*a 20% Service Charge will be added to your check*

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## **Oysters on the Half Shell**

*w/ a Champagne Mignonette*

*Suggested Pairing: Sparkling Rosé or Sancerre*

## **Potato & Leek Soup**

*w/ Crispy Leeks*

*Suggested Pairing: Mas des Bressades Rhone White*

## **Tangerine & Feta Cheese Salad**

*w/ Mesclun Greens, Toasted Pecans & a Citrus Vinaigrette*

*Suggested Pairing: Cornelia Cuvée Chardonnay*

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## **Pink Peppercorn Crusted Yellowfin Tuna**

*w/ Jasmine Rice, Sugar Snap Peas & a Champagne Beurre Blanc*

*Suggested Pairing: Argiolas Rosé or Cava*

## **Grilled NY Strip Steak Au Poivre**

*w/ Potato Allumettes, Sautéed Spinach*

*& a Brandy Peppercorn Cream Sauce*

*Suggested Pairing: Cabernet or Malbec*

## **Black Truffle Orecchiette Pasta**

*w/ Cremini & Portobello Mushrooms, Asparagus, Parmesan Cheese,  
& Black Truffle Oil*

*Suggested Pairing: Pinot Grigio or Pinot Noir*

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## **Our Pastry Chef's**

### **Flight of Three Desserts:**

*Raspberry Sorbet*

*Chili Chocolate Cake*

*Crème Brulée Cheesecake*

*Suggested Pairing: Mistela*