RESTAURANT & BAR



Dinner for Two

\$85 per couple • February 14th - 16th • Complimentary Glass of Wine

APPETIZERS

SMOKED SALMON TOAST 18

Dill Cream Cheese, Cucumbers, Tomato, White Wine Pearls, Toasted Paneli Bread

BURRATA & PROSCIUTTO 19

Thinly Sliced Parma Prosciutto, Burrata, Olive Oil Roasted Bosc Pears, Balsamic Vinegar, Focaccia Complimentary Appetizer Wine Pairing: Hess Shirtail Chardonnay or Oyster Bay Sauvignon Blanc

CHICKEN CORDON BLEU 33

Ham & Swiss Stuffed Chicken Breast, Black Truffle Pan Jus, Haricot Verts, Carrots & Whipped Potatoes Pair with Sterling "Heritage" Chardonnay or J Vineyards Pinot Noir

PAN-SEARED HALIBUT 37

Saffron Velouté, Sautéed Spinach, Fennel & Fingerling Potato Pair with Kendell Jackson Chardonnay

SEAFOOD RISOTTO 35

Garlic-Chili Oil Sautéed Shrimp, Mussels, Scallops & Calamari over Tomato Risotto Pair with Kettmeir Pinot Grigio or Ommegang Witte Bier

SLOW-ROASTED PRIME RIB 46

Rosemary-Garlic Roasted Fingerling Potatoes, Grilled Asparagus, Horseradish Cream Pair with 3 Finger Jack Cabernet or Montecillio Reserva Rioja

WARM BUTTER CAKE 13

Fresh Strawberries, Cookie Crumbles, Vanilla Ice Cream

STRAWBERRY LEMON "TIRAMISU" 12

Amaretto-Soaked Lady Fingers, Strawberry Mascarpone Cream, Candied Lemon Pair with Taylor Tawny 20 Year Port, Espresso or Cappuccino

All items also served à la carte · Optional Wine Pairing +25