



VALENTINE'S DAY MENU

APPETIZERS

choice of

BEET SALAD

herbed feta cheese, pistachio pesto

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*Bordeaux Blanc, Château Smith Haut Lafitte "Le Petit,"
Pessac-Leognan, France 2020*

ROASTED OYSTERS

meyer lemon breadcrumbs, creamed leeks

&

*Chardonnay, Walter Scott "Witness Tree Vineyard,"
Eola-Amity Hills, Oregon 2023*

KING CRAB PASTA

bucatini, rosé sauce

&

Brut Rose, Ruinart, Champagne, France NV

ENTRÉES

choice of

CHATEAUBRIAND FOR TWO

roasted vegetables, cabernet reduction

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*Cabernet Sauvignon, Ramey "Pedregal,"
Napa Valley, California 2015*

SURF & TURF FOR TWO

16 oz bone-in filet, herb-roasted shrimp, truffle whip, chimichurri

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*Pinot Noir, Domaine Confuron-Gindre, Vosne-Romanée,
Burgundy, France 2020*

PAN-SEARED SNAPPER

herbed fregola, tomato & onion salad

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*Sauvignon Blanc, Jean-Max Roger "Vieilles Vignes,"
Sancerre, Loire Valley, France 2022*

DESSERT

ZEBRA CAKE

white chocolate frosting, caramel gelato

&

Tawny Port, Sandeman "30 year old," Portugal

