



Valentine's 3-Course Prix Fixed Menu

\$75 Per person (tips & tax not included)

Optional: Wine Pairing \$45 per person

APPETIZER

Seared Scallops with Wild Mushroom Risotto

Wine Pairing: Schramsberg Vineyards, Brut Rosé, 2016, Napa Valley

ENTRÉE

Beef Osso Bucco with Pappardelle

Wine Pairing: Nebbiolo, Damilano Marghe, 2016, Italy

OR

Lobster Saffron Belle Vue with Heirloom Tomato Aromates

Wine Pairing: Chardonnay, Pouilly Fuissé, D. Ferret, 2016, Burgundy

OR

Tofu Les Petits Farcis, Baked Tomato, Zucchini & Onion with Stuffings

Wine Pairing: Merlot/Cab, Château des Landes, 2015, Saint-Émilion

DESSERT

White Chocolate and Raspberry Mousse. Served with Raspberry Sorbet

Wine Pairing: Riesling, Heinz Eifel, 2018, Mosel, Germany

