



Valentine's Day Dinner Menu

Starter

Smoked Salmon & Potato Blitz

Potato, cake, creme fraiche, capers,
red onions, & dill

or

Prosciutto Wrapped Asparagus

Roasted asparagus, parmesan cheese,
& lemon herb aioli

Paired with Scharffenberger Brut Rose (24.99)

Soup or Salad

Clam chowder

or

Mixed berry and goat cheese salad

Paired with 2015 Sileni Sauvignon Blanc (19.99)

Main

Pan Seared Herb Crusted Halibut

Sauted spinach, mash potato,
& white wine lemon cream sauce

*Paired with 2014 Jean-Marc Brocard
Chablis (21.99)*

or

Filet Mignon

Au Gratin potatoes, asparagus,
& red wine demi glaze

*Paired with 2013 Alpha-Omega II
Proprietary Red (39.99)*

Dessert

Molten Chocolate Lava Cake

Paired with Graham's 10 Year Tawny port