



Valentine's Day

4 Course Prix Fixe To-Go

Sunday, February 14th / \$49.95 / 2pm - 7pm

** Optional Wine Pairing Suggestions **

Appetizer

Lovers Cheese Plate

chocolate coffee cake crusted Laura Chenel goat cheese, Saint-Andre triple cream, dried apricots, toasted walnuts, date relish, demi baguette

**Fratelli Cosmo, Prosecco Extra Dry, Italy \$11.89*

Salad

Caesar Salad

romaine lettuce, garlic croutons, shaved parmesan, Caesar dressing

**Langlois Chateau, Sauvignon Blanc, Sancerre, France, 2018 \$20.39*

Entrée

your choice of

Filet Mignon

*truffle mashed potatoes, sautéed spinach, mushroom cognac demi
(prepared medium rare)*

Sautéed Seabass

*fingerling potato & vegetable succotash with
fava beans, corn, oven-dried tomatoes & mushrooms,
sorrel cream sauce*

**Le Marquis de Calon Ségur, Saint-Estèphe, Bordeaux, 2014 \$34.84*

Dessert

Flourless Chocolate Marquise

rose scented whipped cream, strawberry

**Innocent Bystander, Sparkling Pink Moscato, 2017 (375ml) \$9.34*

