

# VALENTINE'S DAY MENU

**\$50 PER PERSON**

*CHEF AMY MEHRTENS  
SOMMELIER LYDIA KURKOSKI*

*OPTIONAL WINE PAIRING AVAILABLE  
\$35 TAP WINE PAIRING  
\$55 SOMMELIER'S PAIRING*

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## **CRISPY & SMOKEY OYSTERS**

Three oysters cold smoked and corn fried with fennel butter, crispy bacon, hot sauce "cavier", bowfin caviar and Irish Cheddar cheese

*Tap Pairing - Round Pond Sauvignon Blanc - Napa  
Sommelier Pairing - Cade Sauvignon Blanc - Napa*

*Choice of:*

### **SEARED SCALLOPS**

Warm black lentil salad, spicy mango chutney, blueberry barbeque sauce

or

### **RACK OF LAMB**

Andouille sausage and herb filled collard greens, brandied Bing cherries, creole mustard glaze & pecan mint pesto.

*Tap Pairing - Klinker Brick Zinfandel Lodi  
Sommelier Pairing - Andrew Will "Two Blondes" -  
Columbia Valley*

## **TIRAMISU**

Mascarpone cream, Marsala wine, cocoa, pâte à choux, coffee ice cream

*Tap Pairing - Feist Ruby Port  
Sommelier Pairing - Marolo Barolo Chinato - Italy*