



## VALENTINE'S DAY MENU

\$40 per person | \$55 with wine pairing

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Choose one from each course

### STARTER

**Parsnip & Apple Soup** GF V

*Treveri Cellars Blanc de Blancs*

**Bosc Pear & Blue Cheese Salad** GF V

Toasted hazelnuts, balsamic vinaigrette

*Sleight of Hand Cellars Riesling*

**Crispy Crab Cake**

*The Crusher Petite Sirah*

### ENTREE

**Braised Lamb Shank** GF

Winter greens, creamy polenta

*Bodega Norton Mendoza Malbec*

**Coq au Vin** GF

Celery root mashed potatoes

*Bacon Central Coast Red Blend*

**Butternut Squash Ravioli** V

Sage brown butter

*Napa Cellars Chardonnay*

### DESSERT

**Buttermilk Panna Cotta** GF V

Ginger lime syrup

**Flourless Chocolate Cake** GF V

Candied peanut, spun sugar

**Pavlova** GF V

Cara cara oranges, blood orange coulis

*Your choice of Starbucks coffee or Teavana hot tea*

“Food is symbolic of love  
when words are inadequate.”

Alan D. Wolfelt