



# Valentine's Day Prix Fixe

\$72 per guest  
\$88 with wine pairing

## **Appetizer**

### ***Beet Carpaccio***

arugula, shaved goat cheese, cracked pepper  
sherry vinaigrette

*JCB Rose, Burgundy NV*

## **Second**

### ***Lobster bisque***

crab salad, garlic croutons, sherry cream

*Raeburn Chardonnay, Russian River Valley '15*

## **Entrée**

### ***Seared Angus Filet***

porcini butter, parmesan whipped potatoes, rainbow chard, red pearl onions

*Westerly Cabernet Sauvignon, Happy Canyon '12*

## **Dessert**

### ***Red Velvet Cheesecake Tart***

cheesecake crèmeux, raspberry sponge cake  
mixed berry sauce, red-velvet-cake ice cream

*Trefethen Dry Riesling, Napa Valley '15*

\*Items and prices are subject to  
change depending on availability

\*Due to the nature of this menu  
there will be no substitutions

\*Tax and gratuity are not included