



SOUTH SHORE HARBOUR
resort & conference center

VALENTINE'S DAY

WINE DINNER

FEBRUARY 14, 2019 (7PM)

MENU

Rose & Rose's Reception

(6:15pm – 7pm)

Penthouse Suite



FIRST COURSE:

Seared Duck Breast, Warm Bok Choy, Hoisin Plum Sauce

Wine: Crossbarn Pinot Noir, Napa Valley



SECOND COURSE:

Marinated Heirloom Tomatoes, Layered Antipasto Napoleon, Pesto Accent

Wine: Hourglass Sauvignon Blanc, Napa Valley



THIRD COURSE:

Charred Filet of Beef Tenderloin, Toasted Paprika Demiglaze

Roasted Brussels Sprouts & Spring Vegetables

Crispy Herbed Spaetzel

Wine: Chase Hayne Vineyard Zinfandel, Napa Valley



FOURTH COURSE:

Strawberries Sabayon in Heart shaped Cream Puff

Wine: Ricossa Moscato d'Asti, Italy
