



Valentine's Day Dinner

Caviar & Bubbles \$90

Veuve Clicquot & Sturgeon Caviar
2 glasses of champagne & 1 ounce of caviar

Amuse

Cold Oyster | red beet mignonette, prosecco
Grilled Oyster | Meyer lemon garlic herb butter

Starter

Lobster Bisque
Fresh Herbs and Ciabatta Crisp
Pairs well with: Villa Sandi

-Or-

Vineyard Wedge Salad
Baby Iceberg Lettuce, Smoked Bacon, Red Grapes,
Candied Pecans, Gorgonzola Cheese, Buttermilk Ranch
Pairs well with: Benvolio, Pinot Grigio

Entrée

Pan Seared Scallops
Sundried Tomato Risotto, Warm Corn and Arugula Salad,
Tarragon Citrus Beurre Blanc
Pairs well with: Oyster Bay Sauvignon Blanc

-Or-

Surf & Turf
72 Hour Slow Braised Short Rib, Garlic-Herb Shrimp,
étouffée sauce, Wild Mushroom Risotto, and Asparagus
Pairs well with: 10 Span, Pinot Noir

-Or-

Boursin Chicken Pasta
Herb Marinated Chicken Breast, Parmesan-Boursin Cream Sauce,
Spinach, Tri-Color Tomatoes, Broccoli, Cavatappi Pasta
Pairs well with: 14 hands, Chardonnay

Dessert

Red Velvet Cheesecake
Vanilla Cream cheese Layer and Chocolate Sauce
Pairs well with: Villa Sandi, Prosecco

\$75 per guest

\$39 additional with wine pairing per guest