

# SIP, SAVOR & CELEBRATE

A Pre-Fix Valentine's Dinner for Two | \$89.95

# STARTERS

- CHOOSE 1 -

Spinach Artichoke Fondue for 2 | À La Carte - \$15 Bacon Wrapped Dates with Maple Balsamic Glaze | À La Carte - \$15 Charcuterie Spread for 2 | À La Carte - \$20

Suggested Pairings: Myka Cellars 2021 Barbera | \$10 Myka Cellars 2023 Sauvignon Blanc | \$11

## MAINS

- CHOOSE 2 -

#### 10oz New York Strip

Served with Fingerling Roasted Potatoes, Grilled Asparagus, Topped with a Red Wine Pan Sauce | À La Carte - \$42

### **6oz Crispy Duck Breast**

Served with Vegetable Couscous, Crispy Brussel Sprouts, Topped with a Pomegranate Pan Sauce | À La Carte - \$32

## **Angel Hair Pasta**

Mixed with Shallots, Garlic, Sundried Tomatoes, Basil, Parmesan Cheese, and a White Wine Butter Sauce | À La Carte - \$22

#### Pan Seared Sea Bass

Served with Kimchi Fried Rice, and Roasted Root Vegetables Topped with a Miso Lemon Thyme Glaze | À La Carte - \$38

Suggested Pairings: Spanish Cowboy 2021 Red | \$10 Rhone Wolf White | \$12



## DESSERT

- CHOOSE 1 -À La Carte Dessert | \$10

Crème Brûlée for Two Limoncello Mascarpone Cake 4-Layer Chocolate Cake



Suggested Pairings: Rhone Wolf GSM | \$11 MUMM Brut Prestige | \$12