

Valentine's Menu

appetizer

Honey Baked Brie \$15

Ames wildflower honey, cognac infused honeycomb, late harvest apple surette, wildflowers, toast points

main course

Surf & Turf \$44

6 oz filet, Caves of Fairbault Amablu compound butter, 4 Sea-Scallops, arugula asiago pesto, porcini mushrooms

Wine Pairing: Kendall Jackson Vintner's Reserve Pinot Noir \$39

dessert

Love at First Sight \$15

Deconstructed ruby chocolate napoleon with warm raspberry crème anglaise, shortbread crumbles, gold leaf

Bubbly: Mumm Napa Brut Prestige \$42

