

VALENTINE'S DAY

Select one item from each course

HORS D'OUERVES

PROSCIUTTO & PEAR CROSTINI

roasted garlic basil aioli and Highland Bramble poached pear drizzled with a balsamic glaze

* suggested pairing: Rose *

BAKED GOAT CHEESE

fresh basil in a rich tomato sauce with house-made wholegrain baguette

* suggested pairing: Siegerrebe *

MAINS

VEAL MARSALA

portabellini mushrooms with roasted fingerling potatoes, grilled red pepper and asparagus

* suggested pairing: Cabernet Merlot *

CEDAR PLANK SALMON

fresh local salmon baked in a lemon zest thyme crust & seigerrebe beurre blanc accompanied with jasmine rice & lemon caper fried brussel sprouts

* suggested pairing: Little Red Combine *

RICOTTA GNOCCHI

house-made gnocchi, herb roasted garlic, tomato, zucchini, eggplant, olive oil & fresh basil

* suggested pairing: Little Red Combine *

DESSERT

CHOCOLATE PEARL CAKE

lightly spiced chocolate layer cake

* suggested pairing: Highland Bramble *

ROSE WATER POT DE CREME

* suggested pairing: Ginger Sweetheart *

**CHEF'S DINNER \$30
OR
\$50 WITH WINE PAIRING**

Prices do not include taxes