Velentine’s day DINNER

*Four course menu: $45*

*(Includes a glass of prosecco each)*

*with wine pairing*: *$70*

 **Share an appetizer** *9.10*

**Brie**

puff pastry wrapped, pineapple-chili marmalade, green apple, toast

OR

**Shrimp Cocktail**

 Spicy mango cocktail sauce

 (wine: White Haven Sauvignon Blanc)

 **Soup or Salad** *7.00*

**Wild Mushroom Bisque**

OR

**Brussel Sprout Caesar**

Romain, arugula, spinach and our bacon and sage roasted brussel sprouts tossed in Caesar dressing with parmesan

 (Wine: Meomi Pinot Noir or Story Point Chardonnay)

***Entrée (Choose one)***

* **Filet Oscar** *Cauliflower-corn-three cheese potato pancake, Asparagus and lump crab meat over an 8oz filet mignon- tarragon beurre blanc 32*

*(Wine: Louis Martini Cabernet Sauvignon)*

* **Crab/Scallop Duo** *Lumb crab and three large scallops* *over wild mushroom risotto with corn, tomato and spinach*

*( Wine: Sonoma Cutrer Chardonnay) 28*

* **Scottish Salmon Pasta (Substitute Chicken, shrimp)**  over squid ink pasta (sub regular pasta if you like) tossed with shiitake mushrooms, capers, sautéed spinach and tomato in saffron parmesan cream sauce
* *(Wine: Matua Pinot Noir* *26*

 *Share:*

 **Tiramisu** or **Sweet heaven** *8.10*