

Valentines Prix Fixe

\$50 *a guest*

\$80 *with wine pairings*

course one

choose one

GRILLED SHRIMP & SCALLOP CEVICHE

honey de arbol shrimp, warm mascarpone corn crouton *gf*

ALPHA ESTATE Malagouzia, Florina Gr '18



BEEF CARPACCIO & BEET TARTARE

enoki mushroom, quail egg, radicchio, cornichon, pickled grape, torn baguette, bourbon aioli

MALAT Riesling, Kremstal At '18



BEET TARTARE

enoki mushroom, quail egg, radicchio, cornichon, pickled grape, torn baguette, bourbon aioli *v*

MALAT Riesling, Kremstal At '18

course two

choose one duo

ROASTED ACORN SQUASH

wheatberry pilaf, leek fritter, lemony beet yogurt *v*

&

VINHA D'ALHOS ROOTS

red wine & garlic glazed carrots, parsnips & red onion - walnuts, torn baguette *v*

SANDOR VINEYARDS Petit Sirah Cochise County AZ '15



PIRI PIRI HALF HEN

black lentil, apple, seared kumquat & herb salad *df, gf*

&

COUSCOUS

carrot, delicata, green peas, chickpeas, apricot, herbed olive oil *vg df*

SANDOR VINEYARDS Petit Sirah Cochise County AZ '15



CARAMELIZED FENNEL & ORANGE ROASTED PORK BELLY

shredded habanero pickled pork, cucumber, orange, cilantro *gf*

&

CHIMICHURRI POTATOES

crispy smashed spuds *vg df gf*

PAITIN STARDA Langhe Nebbiolo It '18

course three

choose one

HONEY PANNA COTTA bourbon chai poached pear *gf*

TACK ROOM CHOCOLATE MOUSSE pecans, cream & berries *gf*

THE RARE WINE CO Historic Series Charleston Sercial Special Reserve Madeira