



“Oh Baby” Valentine’s Day Dinner Celebration

Wednesday, February 14th, 2018

\$109 per guest (excludes tax & gratuity)

Menu

Chef’s Seasonal Amuse Bouche

Beginnings

Choice of:

Hawaiian Ahi Tuna Poke

*Pickled Cucumber, Tiny Radishes & Crispy Taro Chips
Yuzu Soy Vinaigrette*

Maine Lobster & Saffron Bisque

Lump Crab Cake, Tarragon Chantilly

The Winery House Salad

*Candied Walnuts, Roquefort Cheese, Red Grapes, Red Onions,
Tomatoes, Apples, Dijon Mustard Vinaigrette*

Prosciutto Wrapped White Shrimp

*Squash, Fava & Parmesan Risotto
Light Champagne Beurre Blanc*

Roasted Tri Color Baby Beet Salad

*Baby Arugula, Blood Orange & Caramelized Walnuts
Crème Fraîche & Goat Spread*

Lump Crab, Vine Ripened Tomatoes & Burrata

*Micro Arugula, Garlic Croutons, Lemon Mosto Olive Oil &
Ages Balsamic Reduction*

Main Course

Choice of:

Beef Tenderloin & Lobster Tail

*Roasted Baby Carrots, Mashed Potatoes,
Bordelaise Sauce*

Porcini Crusted Chilean Seabass

*Yukon Gold Potato Gnocchi & Roasted Vegetables
Yellow Corn Coulis, Pinot Noir Essence*

Herb Crusted New Zealand Lamb Rack

*Charred Organic Vegetable Medley & Roasted Garlic
Harissa Rosemary Essence*

Herb Roasted Cornish Game Hen

*Roasted Brussels Sprouts & Root Vegetable Farotto
Red Wine-Truffle Sauce*

Jumbo Maine Scallops & Wild White Shrimp

*Cured Lemon & Asparagus Risotto
Lemon Verbena Butter*

New Zealand Venison Rack

*Applewood Smoked Bacon, Grain Mustard Spaetzle,
Blackberry-Syrah Essence*

Dessert to Share

Pastry Chef’s Selection of Delicious Mini Pastries

Enhance Your Dining Experience

The Petite Winery Seafood Tower....75

Combination of Lobster, King Crab Legs, Ahi Tuna Spoons, Fresh Oysters, Jumbo Shrimp

* Add 1 oz. Tsar Nicoulai Reserve Caviar served with Traditional Garnish....add 145