

VALENTINE'S DAY MENU

3 course Prix Fixe Dinner - \$49 per person

STARTER

BABY GREENS HOUSE SALAD

garnished with dried cranberries and our house made granola

OR

TOMATO BASIL SOUP

a Twin Mansions' classic

MAIN COURSE

accompanied with grilled seasonal vegetables and choice of loaded mashed potato or wild rice casserole

RIBEYE

PRIME RIB

FILET MIGNON

CORNISH GAME HENS

PECAN CRUSTED SALMON

STUFFED PORTABELLA MUSHROOM

DESSERT

FRENCH CHOCOLATE CAKE

dense, rich chocolate with fresh berries & whipped cream

REESE'S PEANUT BUTTER CUP CHEESECAKE

served on an oreo cookie crust

FROZEN GRASSHOPPER DESSERT COCKTAIL

whipped cream, creme de menthe & creme de cacao create a silky smooth finish to dinner

WINE

BLUSH

beringer white zinfandel - \$6/\$20

WHITE

two-vines chardonnay - \$6.50/\$23
chateau ste michelle chardonnay - \$8.50/\$33
fetzer pinot grigio - \$7/\$26
relax riesling - \$6.50/\$23
barefoot moscato - \$6/\$20
monkey bay sauvignon blanc - \$6.50/\$23

RED

fetzer pinot noir - \$7/\$26
woodwork pinot noir - \$7/\$26
beringer merlot - \$6/\$20
chateau ste michelle merlot - \$8.50/\$33
two vines cabernet sauvignon - \$6.50/\$23
beringer cabernet sauvignon - \$6/\$20
louis martini cabernet sauvignon - \$10/\$39
cline zinfandel - \$6.50

