



Valentine's Day Menu

February 14, 2025

First Course

Prosciutto di San Daniele

Delicate and unique Prosciutto | Black Figs | Honey | Crostini

Second Course

Beets Kalera Salad

Kalera Spring Mix | Beets | Marinated Sheep & Goat Cheese | Nuts

Third Course

Red Lentil Soup

Hearty | Flavorful | Health-conscious Valentine's Soup

Fourth Course (Choose One)

Braised Short Ribs

Long braised Short Ribs | Polenta | Red Wine Reduction Sauce

Sole Meunière

Classic French Fish | Quinoa | GF

Pasta al Pomodoro

House-made Fettucini | White wine tomato Sauce | Tomatoes | Basil

Fifth Course

Panna Cotta

Classic Italian dessert | Strawberry Coulis

Enjoy it, and happy Valentine's Day!



Valentine's Day Menu
with Wine Pairing

February 14, 2025

\$95pp

First Course

Prosciutto di San Daniele

Delicate and unique Prosciutto | Black Figs | Honey | Crostini
Riesling, Johannishof, Dry "Rüdesheimer Ramstein", Rheingau / Germany

Second Course

Beets Kalera Salad

Kalera Spring Mix | Beets | Marinated Sheep & Goat Cheese | Nuts
Pinot Grigio, Abbazia di Novacella, Trentino-Alto Adige / Italy

Third Course

Red Lentil Soup

Hearty | Flavorful | Health-conscious Valentine's Soup
Jean-Luc Colombo, Rosé, "Cape Bleue", Coteaux d'Aix-en-Provence / France

Fourth Course (Choose One)

Braised Short Ribs

Long braised Short Ribs | Polenta | Red Wine Reduction Sauce
Cabernet Sauvignon, Bezel Cakebread Family, Paso Robles, California / USA

Sole Meunière

Classic French Fish | Quinoa | GF
Sauvignon Blanc, Jean-Claude Dagueneau, Pouilly-Fumé / France

Pasta al Pomodoro

House-made Fettucini | White wine tomato Sauce | Tomatoes | Basil
Sicilian Red, Benanti, "Etna Rosso", Sicily / Italy

Fifth Course

Panna Cotta

Classic Italian dessert | Strawberry Coulis

Enjoy it, and happy Valentine's Day!