



Valentine's Day 2020

APPETIZER

Baked Brie En Croute

SOUP

Ginger Butternut Squash Soup

OR

Lobster Bisque

SALAD

Fresh Field Greens with Roasted Apples and Toasted Pecans
Raspberry Vinaigrette

ENTREES

Roasted Beef Tenderloin with Sauce Bercy

Duchess Potatoes and French Beans

(Wine Pairing: Barboursville Cabernet Sauvignon - \$12/glass - \$46/bottle)

Barbecued Shrimp and Smoked Cheese Grits

Roasted Corn Custard

(Wine Pairing: Ox-Eye Riesling - \$8/glass - \$30/bottle)

Pan Seared Duck Breast with Port Wine Fig Reduction

Wild Rice Pilaf and Brussel Sprouts

(Wine Pairing: Etude "Lyric" Pinot Noir - \$10/glass - \$38/bottle)

Wild Mushroom and Goat Cheese Lasagna

Caponata

(Wine Pairing: Beyond Sauvignon Blanc - \$9/glass - \$34/bottle)

DESSERT:

Chocolate Truffle Tart

(Wine Pairing: Dow's 2013 Late Vintage Port - \$8/glass - \$60/bottle)

\$99.00 Per Couple

(Does Not Include Tax or Gratuity)