



VALENTINE'S DAY WEEKEND FOUR-COURSE DINNER MENU

SATURDAY, FEBRUARY 11 + SUNDAY, FEBRUARY 12
\$150 PER COUPLE | ADD WINE PAIRING FOR \$40 PER PERSON

TO BEGIN

DUNGENESS CRAB CAKES

Tarragon Aioli

Wine Pairing

2020 Paul Hobbs CrossBarn Chardonnay, Sonoma Coast

SOUP OR SALAD

ARUGULA AND ROASTED BEET SALAD

Sprouts, Goat Cheese, Fresh Herbs, Apple Cider Vinaigrette

OR

CLASSIC FRENCH ONION SOUP

Wine Pairing

2016 Works & Day Pinot Noir, Sonoma Coast

ENTRÉE

SURF AND TURF

Grilled Petit Filet and White Gulf Prawns, Grilled Asparagus,
Garlic Mashed Potatoes, Béarnaise Sauce

Wine Pairing

2018 Ehlers Portrait Red Blend, Napa Valley

DESSERT

STICKY TOFFEE PUDDING

Served with Vanilla Ice Cream

Wine Pairing

Dow's 10 Year Tawny Port

NO SUBSTITUTIONS PLEASE