

*FRIDAY, FEBRUARY 14*

# Vineyards Valentines



## **AMUSE: ESCARGOT**

With roasted garlic butter and toasted brioche rounds

## **APPETIZERS**

### **GRILLED PROSCIUTTO**

Wrapped in asparagus with a balsamic-raspberry compote

### **CITRUS POACHED SHRIMP COCKTAIL**

With margarita cocktail sauce and grilled lemons

### **ARTISANAL CHEESE + CHARCUTERIE**

With roasted nuts, fresh and dried fruit, and house crackers

## **SALADS**

### **HEIRLOOM BURRATA SALAD**

Butter lettuce with sliced heirloom tomatoes, basil emulsion, and balsamic reduction

### **ROASTED BEET SALAD**

With goat cheese, grapefruit supremes, pistachios, mixed herbs, and honey-citrus dressing over baby kale

## **ENTREES**

### **SLOW BRAISED BEEF SHORT RIBS**

With coca-cola balsamic vinegar reduction over purple mashed potatoes

### **SMOKED CHICKEN**

Served with farro risotto with navy beans and wilted spinach; sage pan jus

### **MUSHROOM + LEEK STUFFED PORK**

Pork tenderloin with chanterelle demi-glaze, garlic-pamesan brussels sprouts and cheesy polenta

### **OLIVE POACHED SEA BASS**

With sweet pea puree, tomato-olive concasse and garlic-mushroom risotto

### **CHARRED CAULIFLOWER STEAKS**

With chickpea romesco, shimeji mushrooms, and crispy lemon asparagus

## **DESSERT DUOS**

### **STRAWBERRIES + CREAM MILLE FEULLE**

Layers of crispy pastry, vanilla cream, and fresh strawberries

### **DARK CHOCOLATE MOUSSE**

With champagne Chantilly, praline crumble, and salted caramel sauce