

SATURDAY, FEBRUARY 15

Vineyards Valentines

AMUSE

CASINO OYSTER

Smoked pork belly, caramelized peppers,
and sourdough breadcrumbs

Wine pairing here

FIRST COURSE

BRIE EN BRIK

With dried fruit jam, toasted hazelnuts, and
currant-balsamic reduction

Wine pairing here

SECOND COURSE

PAN SEARED DIVER SCALLOPS

With roasted red pepper beurre blanc,
and green pea risotto

Wine pairing here

THIRD COURSE

BLACK CHERRY GLAZED DUCK

Served on a bed of wild mushrooms and
charred spring onions

Wine pairing here

FOURTH COURSE

SHORT RIB RAVIOLO

Served with vidalia brown butter sauce

Wine pairing here

DESSERT

STRAWBERRY CHEESECAKE

With ginger-basil compote

Wine pairing here

Sidney's
RESTAURANT