

Valentines Day 2019

Featured Wines

2017 Les Cailloux- Chateau Neuf Du Pape -Blanc- France

2oz/ \$12 - 4oz/\$24 - 6oz/ \$36 - \$120Btl

2016 Affinity- Cabernet- Napa Valley

2oz/ \$15 - 4oz/ \$30 - 6oz/ \$45 -130 Btl

2014 Mastro Janni- Brunello- Italy

2oz/ \$12 - 4oz/\$24 - 6oz/ \$36- \$165Btl

Amuse-Bouche

Baked Virginia Oyster
North Carolina Crab, Shrimp, Parmesan

First Course

Broccoli Soup
Pimento Cheese, Bentons Bacon, Lemon Oil

Arugula Salad
Florida Citrus, Roasted Beets, Pistachio, Herbed Goat Cheese, Citrus Vinaigrette

Seared Spanish Octopus
Hummus, Marinated Peppers, Za'atar, Toasted Pine Nuts, Chorizo Vinaigrette

Foie Gras Slider
Seared Foie Gras, Beef Patty, Bread and Butter Pickles, Lettuce, Tomato, Chips

Second Course

Strawberry passion Fruit Sorbet

Third Courser

Pan Seared Salmon*
Couscous, Tzatziki, Chermoula, Moroccan Spiced Carrots

Pan Seared Sea Scallops
Local Root Vegetable Hash, Crispy Pork Belly, Cranberry Vinaigrette, Shaved Cured Egg Yolk

Local Roasted Pork Loin
Italian Ham and Cheese Roll, Creamed Kale, Pickled Mustard Seed, Pork Demi

Beef Tenderloin
Twice baked Potato, Wilted Spinach, Truffle Beef Demi, Crispy Onions

Final

Grand Dessert
House Made Confections, Ice Cream, Fresh Berries

\$75.00 per person tips and tax not included