

Valentine's Menu

ENJOY CHEF'S SPECIAL VALENTINE'S FEATURES
FEBRUARY 9TH - FEBRUARY 18TH

Sorso

BACI - \$18

MOZART CHOCOLATE LIQUEUR, STOLI VANILLA, HAZELNUT SYRUP

LOVE & MURDER - \$18

CAMPARI, GREEN CHARTREUSE, LIME JUICE, SUGAR

SORSO SENSUALE - \$14

Non-Alcoholic - RASPBERRIES, MINT, LIME JUICE, LEMON JUICE, SUGAR,
KYLIE N/A ROSE SPARKLING

Antipasti

TOMATO TARTLET - \$18

PUFF PASTRY FILLED WITH GOAT CHEESE, CARAMELIZED ONIONS
AND TOMATO, DRIZZLED WITH BALSAMIC GALZE

Suggested Wine Pairing

BRANCAIA ROSSO TOSCANA BLEND - \$15/GL

Secondi

CHICKEN MARSALA - \$36

HALF CHICKEN, WILD MUSHROOMS, MARSALA SAUCE,
SERVED OVER HOMEMADE FETTUCINE

Suggested Wine Pairing

QUILT CABERNET SAUVIGNON - \$20/GL

SCALLOPS & SEABASS - \$45

SEARED SEABASS, POTATO & ONION HASH, ORANGE BEURRE BLANC SAUCE
SEARED SCALLOPS, PARMESAN RISOTTO, PESTO OIL DRIZZLE

Suggested Wine Pairing

DOMAINE DE LA PERRIERE SANCERRE - \$18/GL

SURF & TURF - \$82

10OZ FILET MIGNON, MAINE LOBSTER TAIL, CRISPY TRUFFLED
POTATOES, ASPARAGUS, CONFIT TOMATO

Suggested Wine Pairing

KING ESTATE INSCRIPTION PINOT NOIR - \$17/GL

Dolci

VALENTINE'S MACAROON - \$14

HEART SHAPED ALMOND SCENTED MACAROON FILLED WITH ROSE
CREAM. GARNISHED WITH LYCHEE GELEE AND ROSE PETALS

Suggested Wine Pairing

BANFI ROSA REGALE - \$16/GL

Strega
ITALIANO