

Valentine's Day

MENU SPECIALS

APPETIZERS

OYSTERS ON THE HALF SHELL \$28

with grilled pineapple, jalapeño and chili oil

Pair with: Höpler Riesling, Burgenland, Austria, 2021, Dry, bold tropical fruit flavors, crisp acidity. \$18/glass

SMOKED TROUT CAKE \$20

with blood orange hollandaise

Pair with: Pacificana Chardonnay, California, 2021. Fresh apple, pear, pineapple fruit, bright acidity, touch of light oak. \$14/glass

MAIN COURSE

CHATEAUBRIAND FOR TWO \$125

served family style, herb crusted roasted beef tenderloin, fingerling potatoes and grilled broccolini with bordelaise and béarnaise sauces

Pair with: Charles Krug "Generations" Bordeaux-style blend, Napa, 2015. Black cherry, coffee beans and blackberry in the nose. Full-bodied, ripe mixed berries, toasty crème brûlée notes, long finish. \$150/bottle, Bin 573

RED SNAPPER EN PAPILOTE FOR TWO \$96

red snapper baked in paper with fennel, fresh herbs and lemon served with haricot verts, coconut milk jasmine rice, and lobster sauce

Pair with: Nikolaihof, Im Weingebirge Grüner Veltliner, Wachau, Austria, 2010. Guava, minerals, tropical fruit, great acidity and finish. \$94/bottle, Bin 221

DESSERT

GRAND MARNIER CRÈME BRÛLÉE \$18

Grand Marnier soaked raspberries and a chocolate hazelnut pirouline cookie

Pair with: Royal Tokaji, 5 Puttonyos Aszú, Hungary, 2017. Mango, peach, touch of green tea, excellent mouthfeel and finish. \$22/glass