

VALENTINES WINE DINNER

FEBRUARY 15TH

-RECEPTION HOUR-

**A SELECTION OF PATE, DRIED AND CURED MEATS, CHEESE AND
ACCOMPANIMENTS**

DELAS FRERES COTES DU RHONE ST. ESPRIT RGE 2016

ROEDERER ESTATE BRUT, ANDERSON VALLEY N/V

-FIRST COURSE-

**ROASTED QUAIL, MOLE, CRUNCHY BRUSSELS SPROUT "SLAW",
SPECK, CRISPY POLENTA**

MARQUES DE MURRIETA RIOJA RESERVA DOC 2012

-SECOND COURSE-

**ARUGULA, GRILLED ONION, PISTACHIO, MARINATED TOMATO, SEARED
SCALLOP, CITRUS VINAIGRETTE**

PAZO BARRANTES ALBARINO RIAS BAIXAS DO 2015

-THIRD COURSE-

**GRILLED RIBEYE, VEAL SWEETBREADS, WHITE BEAN RAGU,
MUSHROOMS, TUSCAN KALE**

QUERCIABELLA CHIANTI CLASSICO DOCG 2010

-FOURTH COURSE-

**CHOCOLATE GOAT CHEESE AND MACADAMIA NUT TERRINE,
STRAWBERRIES, MINT**

ROEDERER BRUT ROSE 2011

