



Valentine's Day:
Seating at 6pm

Five Courses Paired with Five Unique Wines*:

\$79/person

** Wines from Chateau Smith and Meomi with Constellation Brands. Mitchell Weissberg presenting these outstanding wine and food pairings. Price doesn't include tax & gratuity. Price includes wine. Seating limited to 60 People.*

Charred Yellow Tomato Basil and Lump Crab Bisque

Mini Truffle Sea Salt Croutons.
Paired with Kung Fu Girl Riesling.

Apple Prosciutto Potato Galette

Soft Poached Egg, Choron Sauce, Watercress and Tarragon.
Paired with Meomi Sparkling.

Butter Poached Lobster Tail

Grilled Frisee, Toasted Almonds, Basil Leaves and an Avocado Mousse.
Paired with Meomi Chardonnay.

Tournedos Rossini

Filet Mignon Seared in Duck Fat with Foie Gras, Black Truffle Shavings, Garlic Crostini and Veal Syrah Reduction.
Paired with Boom Boom Syrah.

Ice Wine Poached Pears

Over Crème Anglaise Stuffed with Macerated Strawberry Blueberry Relish
and Drizzled with Chocolate Espresso Ganache.
Paired with Meomi Rose.

Reservations required, call: **(802) 327.2323**

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. A 9% meals tax will be added.