Happy Valentines Weekend 2020

VISION & FOCUS
On the one that you love,
And the beauty that is the two of you,
No differences or space can take the place,
Of being beside, your love, most true!

*With the Warmest Embrace,
Maxine & Kirt Earhart*

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**FOUR COURSE PRIX FIXE MENU W/ OPTIONAL WINE PAIRINGS**

**OPENING ACTS**

- **Escargot & Frutti di Mare Patty Shell $12**
  Escargot, shrimp, scallops, creamy garlic saffron sauce, puff pastry
  *Pairing: 2018 Saint Clair Sauvignon Blanc, NZL $7*

- **Venison Pate $10**
  Apricot honey drizzle, shaved manchego, figs, toast points
  *Pairing: 2018 Gerberas Rose, ESP $6*

- **Potato Leek Soup $8**
  Rich and creamy, old world style
  *Pairing: Benvolio Prosecco, ITA $6*

- **Wine Lover’s Board $10**
  Dutch 12 smoked gouda, President french db l cream brie, don manchego, almonds & walnuts, strawberries & cherries, crackers
  *Pairing: 2017 Murphy-Goode Chardonnay, CA $6*

**GREEN ROOM**

- **Harvest Kale Salad $8**
  Butternut squash, dried cranberries, sunflower seeds, apple, feta, lemon vinaigrette
  *Pairing: 2017 JLC “Les Abeilles” Cotes du Rhone Blend, FRA $6*

- **Caprese $8**
  Fresh mozzarella, tomato, basil, olive oil, balsamic glaze
  *Pairing: 2017 Gio Cato Pinot Grigio, SVN $6*

**MAIN ACTS**

- **Lobster Ravioli $26**
  Lobster stuffed ravioli, sautéed scallops, shrimp, spinach, mushroom, roasted garlic, sherry cream sauce
  *Pairing: 2016 Coppola “Pavilion” Chardonnay, CA $13*

- **Duck * $28**
  Oven roasted, maple leaf, amarena cherry sauce
  *Pairing: 2016 J Pinot Noir, CA $14*

- **Vegetarian Lasagna $20**
  Layers of mushroom, zucchini, roasted red peppers, spinach cheese, pasta & pomodoro sauce
  *Pairing: 2017 Rombauer Zinfandel, CA $15*

- **Fresh Coastal Catch * $30**
  6oz filet, herb butter pan seared or blackened, saffron dill cream sauce
  *Pairing: 2017 Poggio Alle Gazzie “Ornellaia”, ITA $15*

- **Lamb Chops * $28**
  New Zealand lollipop (4), truffle bordelaise sauce
  *Pairing: 2016 Simi “Rebel Cask Prohibition” Blend, CA $15*

- **Surf & Turf * $32**
  6oz choice plus, filet mignon, certified black angus, twin jumbo, 8 oz shrimp, bearnaise
  *Pairing: 2017 Oberon Cabernet Sauvignon, CA $15*

**ENCORE**

- **All desserts accompanied by chocolate dipped strawberry***
  - **Caramel Vanilla Crème Brulee $10**
    *Pairing: Torres 10yr Brandy, ESP $6*

  - **Red Velvet Cake $10**
    *Pairing: Bailey’s Irish Cream, IRL $5*

  - **Remy Martell Cognac Chocolate Mousse $10**
    *Pairing: Torres “Magdala” Orange Liqueur, ESP $8*

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**Tonight’s Offering:**

- **4 Course Prix Fix $55**
- **Optional Wine Pairing $25**

*all items available a la carte*

**Tonight’s Truly Amazing Showroom Performers:**

- **The Mann’s**
  - Performances 6p - 10p

***All seatings this evening are 9 hours,
Have a wonderful & relaxed time together***