



ALL YOU NEED IS LOVE & WINE

FEBRUARY 11, 2020

Begin your evening with a glass of Sparkling Rosé

FIRST COURSE

Paired with Viognier

CRAB & LOBSTER BISQUE

SECOND COURSE

Paired with Riesling

ROASTED BEET CARPACCIO

Bleu Cheese, Shaved Red Onion, Candied Walnuts,
Oven-Dried Grapes, Balsamic Glaze

MAIN COURSE

Paired with Cooper's Hawk Lux Cabernet Sauvignon

GRILLED FILET MIGNON

Roasted Vegetable–Mascarpone Risotto,
Black Truffle Sauce

DESSERT

Paired with Nighthjar

FLOURLESS CHOCOLATE TORTE

Vanilla Whipped Cream, Macerated Berries,
Toasted White Chocolate