

VALENTINE'S DAY MENU

4-COURSE (\$75)

BEER PAIRING (+\$10) / WINE PAIRING (+\$20)

1st COURSE

(choice of)

MUSSEL CONSOMMÉ

sea urchin raviolis, grilled lemon

CITRUS SALAD WITH RED ENDIVES

smoked beets & butternut squash, house lemon ricotta

Beer - Whittekerke beer

Wine - Sancerre Ladoucette Comte Lafond 2017

2nd COURSE

(choice of)

PAN ROASTED COD FISH LOIN

jasmine coconut rice & curry emulsion

DRUNKEN WOODFIRE GRILLED QUAIL

raz hel hanout couscous & roasted grapes

Beer - Pirate

Wine - Cakebread Cellars - Chardonnay 2016 - Napa

3rd COURSE

(choice of)

WOODFIRE OVEN ROASTED DRUNKEN LOBSTER

raclette cheese with grilled bamboo heart slaw

ROASTED VENISON CHOP

parsley root mousseline, sweet & sour cranberry, crispy Brussel sprout leaves, royal sauce

Beer - Golden drake 9000

Wine - Quinta do Pessegueiro 2015 - Douro

SURPRISE COURSE

CHIMAY CHEESE "BONBON"

Beer - Chimay

Wine - Churchill Vintage Port 2014

DESSERT

WHITE CHOCOLATE & CHERRY CLAFOUTIS

brown sugar buttermilk ice cream & huckleberry coulis.

Beer - Monk Sour

Wine - Royal Tokaji Late Harvest