

Valentines Day
Three-course Wine Paired
Dinner Menu

1st Course

Tomato Gorgonzola Soup
or
Butternut Squash Gratin with a Balsamic Reduction
Robert John, Cava, Rose, Penedes, Spain

2nd Course

Pan Seared Sea Scallops in an Orange Olive Oil Vinaigrette
with Risotto and Braised Endive
or
Filet Mignon with a Port Wine Sauce, Baby Bock Choy
and Roasted Fingerling Potatoes
Fleur , Pinot Noir, Carneros, California

3rd Course

Crème Brule
or
Chocolate Soufflé
La Espinetta, Moscato D'Asti, Piemont, Italy

\$45 per person
\$65 with Wine Pairing

RSVP 718 387-1245