



VALENTINES DINNER

\$75

\$90 with wine pairings

FIRST COURSE

seared sea scallop with
smoked trout roe

La Caña, Albariño

SECOND COURSE

arugula salad, figs, fennel,
pomegranate, chili honey vinaigrette
Bare Winemakers, Pinot Noir

THIRD COURSE

beef tenderloin, ginger lime glaze,
asparagus, saffron rice
Saviah Cellars, Big Sky Cuvee

DESSERT

ice scream sundae for two
CVNE, Cava Brut Rose