

Valentine's

DINNER MENU



SHAWNEE BLUFF®

W I N E R Y



“Food is symbolic of love when words are inadequate.” – Alan D. Wolfelt

Course 1

Baked Brie with raspberry chipotle sauce w/ grilled bread to share

paired wine: Sparkling Brut

Course 2

AMUSE-BOUCHE

English cucumber with blue crab salad

paired wine: Pinot Grigio

Course 3

Deconstructed Caesar salad

paired wine: Flappers & Philosophers, Vidal Blanc

Course 4

CHOICE OF:

Beef tenderloin with bordelaise sauce, grilled carrot, garlic and thyme mashed potato

paired wine: Syrah

Seared salmon with gremolata, Grilled asparagus, garlic and thyme mashed potato

paired wine: 2014 Santa Barbara Unoaked Chardonnay

Course 5

Red velvet crème brulee

paired wine: Bluff Breeze

\$65 per guest

*Choice of wine pairings with each course or a bottle of your choice and a glass of Bluff Breeze with the final course - \$20

2.14.2019