

# VALENTINE'S DAY 2017

## COURSE 1

CHOOSE ONE:

### LAMB RIBS

Trig Point "Diamond Dust" Merlot '14

### GRILLED SHRIMP

Anne Pichon Viognier, Vaucluse, France '15

### FALAFEL

Le Jade Picpoul de Pinet, France '15

## COURSE 2

### DIP TRIO

### MIRZA GHASEMI, HUMMUS, SPINACH YOGURT

St. Michael Eppan "Lahn" Sauvignon Blanc, Alto Adige '15

## COURSE 3

CHOOSE ONE:

### KALE TABBOULEH

Erath Pinot Grigio, Oregon '15

### CARROT CUMIN SOUP

La Cartuja, Priorat, Spain '14

## COURSE 4

CHOOSE ONE:

### ROOT VEGETABLE STEW

Small Gully Shiraz, South Australia '13

### CHICKEN BARG

Prisoner "Blindfold" White Blend, Napa Valley '14

### SOLTANI

Norton Ridge Cabernet, Napa Valley '13

### LAMB KABOB

Vina Zaco Tempranillo, Rioja '14

### POMEGRANATE GLAZED SHORT RIB

Chateau Carignan, Bordeaux '11

### WHOLE ROASTED NORTH CAROLINA TROUT

Nortico Albarino, Portugal '15

## COURSE 5

CHOOSE ONE:

### SAVORY CHEESE PLATE

Jezebel Pinot Noir, Oregon '14

### BAKLAVA

Billecart Salmon Brut Reserve, Champagne NV

### CHOCOLATE TART

Quinta do Portal 20 year Tawny, Portugal

**\$68/GUEST**

**OPTIONAL WINE PAIRING \$30/GUEST**