

Valentine's Menu Prix-fixe

\$46 per person

Available from 4p-9p

Includes a glass of complimentary house champagne

**Featuring exclusively paired wines from LaVelle Vineyards*

Starters

Choice of

Seasonal Gathered Greens

*candied hazelnuts, shaved chevre
with strawberry champagne vinaigrette*

Tomato Bisque Soup

basil cream, brioche croutons

Entrees

Choice of

Herb Crusted Prime Rib

*smoked Tillamook cheddar mashed potatoes
roasted buttered greenbeans
with red wine au jus*

**Pairs well with LaVelle 2016 Tempranillo "Matthews's Reserve"*

Roasted Salmon

*alder smoked salmon, served with red wine farro
rainbow heirloom carrots and marionberry hazelnut relish*

**Pairs well with LaVelle 2017 Rose of Pinot Noir*

Tuscan Shrimp Pasta

*sautéed shrimp in a white wine & lemon garlic butter cream sauce
with angel hair pasta, asparagus, tomatoes, fresh basil*

Pairs well with LaVelle 2017 White Pinot Noir

Currant Glazed Chicken

*golden raisin and currant glazed free range chicken breast
served with garnet yams and broccolini*

Pairs well with LaVelle 2016 Red Pinot Noir

Dessert

Decadence

*classic red velvet cup cake with rich cream cheese
confetti and lots of love from SweetWaters*

