



Date Night Menu

Choose a shared appetizer & two entrees ~ **\$ 95.** per couple
Includes a bottle wine from our Date Night List
does not include tax or gratuity



Appetizer Selection

♥ ½ Shell Oyster's

Selection changes weekly (6) freshly shucked oysters
Served with cocktail sauce ~ fresh lemon ~ & mignonette

Bacon wrapped Shrimp

(4) charcoal grilled bacon wrapped shrimp
Served with a British horseradish cream dipping sauce

♥ Grilled Mission Fig Salad

Beautiful fresh Mission figs wrapped in Parma Prosciutto and grilled
Served on baby greens & Romaine leaf
Drizzled with our 'garden' fresh lemon balm Chèvre vinaigrette

Cheese Plate

Ballerina aged Goat gouda from the NL ~ **Black Champignon Cambozola** (Alsace)
Manchego (SP)
Grilled bread, flatbread crackers, & honey butter

♥ Asparagus Crêpe

Traditional Crêpe stuffed with lemon butter steamed Asparagus
Served with a Spring tarragon & French chevre melted leek buerre blanc

Tuscan Arancini

Risotto with olive oil cured tomato, fresh basil & melted leeks stuffed with fresh mozzarella rolled into small rice balls ~ finished with panko and pan roasted
Served in a pool of hand crushed tomato basil marinara

MADE WITH
love

Love



Entrées



♥ Bay Scallops St. Jacques

Tender sweet Bay Scallops & sliced button mushrooms in this *traditional vintage* recipe baked in a Gruyere cheese, creamy white wine sauce served with spring Asparagus

Scottish Salmon

Wild Caught ~ brown butter pan and oven roasted - Drizzled with a lemon caper beurre blanc ~ over wilted baby spinach tossed with lemon garlic – Served with grilled medallions of Yukon gold potatoes.

♥ Chicken Devine

Organic Chicken French cut. . stuffed under the skin with shaved Gruyere, a sauté of fresh herbs, wild mushrooms & black truffle ~ Served over a whole grain blend with mushrooms, peas, and fresh herbs

Thai Vegetable with Rice Noodles

A variety of fresh vegetables, carrots, broccoli, red bell pepper, baby bok choy, snow peas stir fried in a Thai red curry ~ rice noodle tossed with a Thai Holy basil pesto, & finished with a spicy light peanut sauce **ADD ~ Grilled Shrimp \$ 10.**

♥ Filet Bourguignon

(4 oz.) red wine mushroom & braising au jus reduction served with russet mashed lace with Monterey Jack & Cheddar cheeses & fresh vegetable

Linguine Bolognese

Imported semolina linguine with ground filet mignon as the base to this traditional sauce With hand crushed tomato, fresh basil, and tiny diced vegetable finished with a splash of cream



♥ DATE Night ♥
♥

Date Night Wine Selections



White

Silver Gate Sauvignon Blanc
Luis Felipe Sauvignon Blanc (Chile)
Jacob's Creek Chardonnay (CA)

(ALSO check our downstairs 'overstock')

Rosé

Portillo Rose (Mendoza, Chile)
La Vie en Rose Négrette (Toulouse, FR)

Red

Fiery Love Tempranillo (SP)
Cavit Pinot Noir (IT)
Silver Gate Pinot Noir (CA)
Casillero del Diablo Cabernet Sauvignon (Chile)
Casillero del Diablo Malbec (Chile)
Fonterra Malbec (Chile)
Robert Mondavi Woodbridge Merlot (CA)
Blackstone Merlot (CA)



Date Night Special

Choose a shared appetizer & two entrees ~

\$ 90. per couple

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does not include tax or gratuity