

Lover's Wine Dinner

February 19th at 6pm – by reservation only

3 courses with wine samples for \$39s. 95/person

VALENTINE SALAD

Mixed greens with feta, mandarin oranges, candied pecans, dried cranberries, & cranberry vinaigrette.

Paired with **Don David Malbec** - The flagship red varietal of Argentina. This wine shows plum, red fruits, spicy black cherries & cassis with toasted oak notes on the nose & palate. Ripe fruit and linear acidity balance strong but soft, ripe tannins.

DIJON CHICKEN

Grilled lemon pepper chicken breast drizzled with our famous white wine Dijon sauce, served with spinach risotto, & blistered cherry tomatoes.

Paired with **Meiomi Pinot Noir** - A garnet color with fruit aromas of bright berries, expressive boysenberry, blackberry, dark cherry, juicy strawberry, & toasty mocha flavors lend complexity to the soft, plush palate.

CHERRY CRUMBLE

Cherry pie filling warmed with chef's special crumble topping, served with a small scoop of our amazing from scratch real vanilla ice cream.

Paired with **Chateau Peynaud-Bagnac Bordeaux** - Aromas of black cherries & mulberries with chocolate, toffee, walnut.