

Sweetest Day Weekend

\$125 per couple

Pair with wines for \$20 per guest

First Course

Choose an Appetizer to Share

fresh fig & ricotta bruschetta

grilled sourdough, whipped ricotta, fresh figs, toasted pistachio, lemon oil, honey

salt & pepper calamari

rhode island squid, lightly breaded, ezra's feta, cherry peppers, parsley, charred lemon, marinara, garlic aioli

spinach & artichoke dip

creamy spinach and artichoke dip served with crostinis and yucca chips

camelot chicken

coconut chicken tenders, coconut honey mustard, fresh pineapple

fire & ice shrimp cocktail

four tiger shrimp buried in spicy cocktail sauce

Wycliff Brut Sparkling Wine | Central Coast California

Second Course

Choose a Salad or Soup

harvest salad

golden beets, roasted pepitas, tri-color carrots, quinoa, arugula, kale, pomegranate vinaigrette

julius caesar salad

crisp romaine lettuce, garlic herb croutons, parmesan crisp, caesar dressing

burrata mozzarella salad

burrata mozzarella, heirloom tomatoes, sautéed wild mushrooms, foie gras crostini, olive oil, aged balsamic

mushroom bisque

wild mushrooms blended with cream, topped with truffle crème fraiche, black truffle oil and crispy mushrooms

Argyle Pinot Noir | Willamette Valley, Oregon

Main Course

Choose from Filet Mignon or New York Strip with Your Choice of Accompaniment

lump crab cake

seared crab cake topped with blood orange hollandaise

bacon crusted scallops

maple beurre blanc, granny smith apple & radish slaw

butter poached shrimp

tiger shrimp poached in sriracha honey butter

chilean seabass

pan seared with thai chili beurre blanc

sweet potato gnocchi

crispy sweet potato gnocchi, sage brown butter, pecorino

All Entrees Served with Garlic Mashed Potatoes & Steamed Asparagus

Milbrant Vineyards Traditions Merlot | Columbia Valley, Washington

Truffle Flight

\$12

Enjoy 4 Chocolate Truffles (Passion Fruit, Pomegranate, Prickly Pear & Dark Chocolate)
& 2 Chocolate Strawberries