

Happy Valentine's Day!

STARTER COURSE

GNOCCHI SUGAR SNAP PEAS, BACON, SHERRY

RECOMMENDED WINE: I PRANDI SOAVE **BEER:** OCCIDENTAL KÖLSCH

MACHE SALAD GOAT CHEESE, CUCUMBER, STRAWBERRY

RECOMMENDED WINE: STANGELAND ROSE OF PINOT NOIR **BEER:** REVEREND NAT'S CIDER

GRILLED POLENTA & MEAT RAGU PECORINO

RECOMMENDED WINE: CH CADENNETTE SYRAH-GRENACHE **BEER:** MACK & JACK'S WHEAT ALE

CÆSAR SALAD

RECOMMENDED WINE: CHRISTOPHER MICHAEL PINOT GRIS **BEER:** PELICAN SCOTTISH ALE

BEETS MARINATED FETA, FRISÉE, MUSTARD VINAIGRETTE

RECOMMENDED WINE: ENZA PROSECCO **BEER:** CRUX SESSIONS ALE

CHICKEN SOUP VEGETABLES, BISCUITS

RECOMMENDED WINE: CREYSELS PICPOUL DE PINET **BEER:** NINKASI PILSNER

MAIN COURSE

SALMON BRAISED WINTER VEGETABLES, PORK BELLY, SALMON-DASHI

RECOMMENDED WINE: KASON PINOT NOIR **BEER:** GIGANTIC IPA

ROTINI BASIL PESTO ARTICHOKE, TOMATO

RECOMMENDED WINE: SAUVION VOUVRAY **BEER:** OCCIDENTAL KÖLSCH

CHICKEN ROASTED VEGETABLES & SWEET POTATO MASH

RECOMMENDED WINE: LI VELI PRIMITIVE **BEER:** COMMONS WALNUT PORTER

PORK TENDERLOIN ° ROASTED APPLE, APPLE CIDER SAUCE

RECOMMENDED WINE: SELBACH RIESLING **BEER:** LOST COAST BROWN

BAVETTE STEAK ° POTATO PUREE, RED WINE DEMI

RECOMMENDED WINE: JOSH CELLARS CABERNET SAUV. **BEER:** ELYSIAN STOUT

DESSERT COURSE

CHOCOLATE CAKE FOR TWO MACERATED RASPBERRIES

RECOMMENDED WINE: JUSTIN OBTUSE **BEER:** DESCHUTES JUBELALE

VANILLA CRÈME BRÛLÉE

RECOMMENDED WINE: ROYAL TOKAJI MAD CUVEE **BEER:** ROGUE CHOCOLATE STOUT

STRAWBERRY SABAYON

RECOMMENDED WINE: RECIOTO DI SOAVE **BEER:** ECLIPTIC WINTER IPA

DINNER: 29 PER PERSON

ADD WINE FLIGHT (4|6|2 OZ.): 15 PER PERSON

ADD BEER FLIGHT (12|16|8 OZ.): 10 PER PERSON

Friday, February 14, 2014