

# Valentine's Day

## Three Course Tasting Menu

### FIRST COURSE

*Choice of one*

**Oysters Rockefeller** blue point oysters, manchego baby spinach crusted  
*Antica, Chardonnay, 2014, Napa*

**Colossal Shrimp & Snow Crab Claw Duo Cocktail** mango cocktail and dijon mustard sauce  
*J Vineyards, 2017, California*

**Tomato Bruschetta** vineyard pearl tomato, micro sweet basil, age pecorino cheese, focaccia crostini  
*La Crema Chardonnay, Monterey, California*

### SECOND COURSE

*Choice of one*

**Pelican Caesar Salad** grilled hearts of romaine, parmesan toast point, shaved parmesan, house made caesar dressing  
*Trefethen, Charonnay, 2011, Napa*

**Burrata Caprese Salad** fresh buffalo mozzarella, olive tapenade, heirloom tomato, aged fig balsamic  
*Yangarra Shiraz, McLaren Vale Australia*

**Cognac Lobster Bisque** crème fraîche, lobster meat, fresh chives  
*Kim Crawford, Sauvignon Blanc, 2017, Marlborough*

### THIRD COURSE

*Choice of one.*

*All dishes served with butter poached asparagus spears and choice of boursin au gratin potato or pesto wild rice*

**Hickory Smoked Cornish Hen** house brined and smoked 16oz cornish hen, natural pan au jus 65  
*Ghost Pines, Merlot, 2015, Sonoma*

**Lobster Tail** 14oz broiled lobster tail, drawn butter 83  
*Sonoma Cutrer, Chardonnay, California*

**Pistachio Crusted Scallops** U/8 diver scallop, blood orange preserve 67  
*Copain, Pinot Noir, 2015, Mendocino County*

**Stuffed Gulf Grouper** jumbo lump crab, basil garlic beurre blanc 69  
*King Estate, Pinot Gris, 2015, Willamette Valley*

**Roasted Prime Rib of Beef** slow roasted for tenderness, served with horseradish cream, au jus 69  
*St. Francis, Merlot, California*

**Filet Mignon 8oz** chargrilled center cut filet, caramelized onion marmalade 73  
*Francis Coppola "Claret", Cabernet Sauvignon, 2016, Sonoma*

### SWEETS

*Optional +12*

**Long Stem Chocolate Covered Strawberries** citrus caramel fondue and chantilly cream

**Champagne Cheesecake** raspberry coulis and seasonal berries

**Chocolate Torte** chocolate mousse and grand marnier blueberry compote

Optional Wine Pairing +\$22



## WHITE WINE

### Sparkling

	Split	gls	btl
William Wycliff Brut, California		9	34
Zonin Split, Prosecco Brut, Veneto, Italy	10		
Korbel Split, Brut, California	12		
Domaine Chandon Brut Rosé Split, California	13		
La Marca Prosecco, Italy		34	
Chandon Brut 'Classic', California		56	
Veuve Clicquot 'Yellow Label', Reims France		105	
Dom Perignon, France		280	
Louis Roederer, Cristal, France		390	

### Pinot Grigio

	6oz	9oz	btl
Canyon Road, California	9	13	34
Ecco Domani, delle Venezie, Italy	10	14	38
J Vineyards, California	12	17	44
Santa Margherita, Valdadige, Veneto, Italy			54

### Sauvignon Blanc

	9	13	34
Canyon Road, California	9	13	34
Oyster Bay, Marlborough New Zealand	10	14	38
Matanzas Creek, Sonoma	12	17	44
Cloudy Bay, Marlborough New Zealand			80

### Chardonnay

	9	13	34
Canyon Road, California	9	13	34
Kendall Jackson 'Vintner's Reserve', California	11	16	42
La Crema, Monterey, California	12	17	44
Mer Soleil Reserve, Santa Lucia Highlands			58
Cakebread, Napa Valley			90

### Other White Varietals

	9	13	34
Canyon Road, White Zinfandel, California	9	13	34
Mirassou, Moscato, California	9	13	34
Chateau Ste., Michelle, Riesling, Washington	10	14	38

## COCKTAILS

### Local Favorites

**Smoked Old Fashioned** Bulleit Bourbon, Brown Sugar Simple Syrup, Walnut Bitters, served in a smoke filled glass 13

**Blue Spruce** St. George Gin, Blueberries, Basil, Lemon Juice, Agave 12

**Smoked Cinn Fashioned** Bulleit Rye Bourbon, Cinnamon Simple Syrup, Luxardo Liqueur and Orange Bitters 13

**The Blue Lagoon** Patron Silver, Triple Sec, Pineapple Juice, Lemon Juice, Blue Curacao 13

**Blood Orange Bubbly** Absolut Mandarin Vodka, Blood Orange Puree, Triple Sec, and Orange Juice topped with bubbly 10

**Coconut Lemonade** Rum Haven Coconut Rum, Simple Syrup, fresh Lemon Juice 10

### Old Flames

**Smoke and Honey** Evan Williams Bourbon, Tuaca, Honey, Angostura Bitters, Ardbeg Spritz, Orange Peel 12

**Lemon & Basil G&T** Bombay Sapphire Gin, fresh Lemon Juice, Tonic, Basil 12

**Lemon Drop Martini** Absolut Citron Vodka, Lemon, Triple Sec, chilled 12

### SANGRIA

**Sangria Roja or Blanca** Red or White Wine, E&J Brandy, Fresh Fruit and Juices 10

**Sparkling Sangria Flora** Canyon Road Sauvignon Blanc, Bubbles, fresh Fruit, St. Elder 10

## RED WINE

### Rosé

	6oz	9oz	btl
Sophia Coppola Rosé, Monterey	10	14	38
Meiomi, California	12	17	44

### Pinot Noir

	10	14	38
Francis Ford Coppola Votre Sante, Sonoma	10	14	38
La Crema, Sonoma Coast	12	17	44
MacMurray Ranch, Central Coast, California	13	18	48
Siduri, Willamette Valley, Oregon			60
Goldeneye, Anderson Valley, California			95

### Merlot

	9	13	34
Canyon Road, California	9	13	34
Silver Palm, Sonoma	11	16	42
Stag's Leap, California			84

### Cabernet

	9	13	34
Canyon Road, California	9	13	34
Louis Martini, California	11	16	42
Arrowood, Sonoma	14	20	52
Justin, Paso Robles, California	16	23	60
Decoy by Duckhorn, Sonoma			75
Freemark Abbey, Napa Valley			95
Silver Oak, Alexander Valley			165

### Other Red Varietals

	9	13	34
Apothic Wines 'Winemaker's Blend', California	9	13	34
Gascon Malbec, Mendoza, Argentina	9	13	34
Edmeades Zinfandel, Mendocino	11	16	42
Yangarra Shiraz, McLaren Vale Australia	12	17	44
Mt. Peak Gravity, Red Blend			85

ASK YOUR

SERVER FOR

OUR LIST OF

SEASONAL AND

CRAFT BEERS