

# I865

WINE CELLAR

## HAPPY VALENTINE'S DAY!

A Four Course Pre-Fixe Menu  
\$75.00 per person

### STARTER

**Smoked Duck** - Cured smoked duck breast with grilled scallion soubise and vanilla pickled cranberries

*Suggested Pairing - Bin 402, Erath Vineyards, "Resplendent" Pinot Noir, Oregon, 2018 - 12/38*

### SALAD

**Beet & Goat Cheese Salad** - Mixed greens, toasted hazelnuts, dried cranberries, balsamic vinaigrette

*Suggested Pairing - Bin 225, Three Brooms, Sauvignon Blanc, Marlborough, New Zealand, 2019 - 12/42*

### ENTRÉE

*Please select from one of the following options*

**Halibut** - Caramelized apple butter, lemon couscous, fennel salad, beurre blanc

*Suggested Pairing - Bin 306, Meiomi, Chardonnay, Santa Barbara County, Sonoma Valley, California, 2017 - 10/34*

**Sautéed Chicken Breast** - Artichoke caper butter, grilled polenta, almond bacon green beans

*Suggested Pairing - Bin 260, Chateau Ste Michelle, Canoe Ridge Estate, Chardonnay, Columbia Valley, Washington, 2016 - 14/46*

**Twin Venison Chops** - Grilled with a bourbon garlic butter, garnished with crispy shallots, served with roasted red pepper risotto and poached rainbow baby carrots

*Suggested Pairing - Bin 426, Line 39, Petite Sirah, Central Coast, California, 2018 - 11/39*

**Filet Mignon** - Pan seared to order, potato croquette, Swiss chard, mushrooms, crispy leeks

*Suggested Pairing - Bin 468, Browne Family Vineyards, "Heritage", Cabernet Sauvignon, Washington 2016 - 11/42*

**Pork Osso Bucco** - Celery root puree, Brussels sprouts, cipollini onion, celery ribbons

*Suggested Pairing - Bin 402, Erath Vineyards, "Resplendent" Pinot Noir, Oregon, 2018 - 12/38*

**Savory Crepe Napoleon** - Savory crepes, layered with seasonal roasted vegetables and topped with a roasted red pepper sauce

*Suggested Pairing - Bin 225, Three Brooms, Sauvignon Blanc, Marlborough, New Zealand, 2019 - 12/42*

### DESSERT

*A Sweet Trio sampling of the following three desserts*

**Triple Chocolate Profiterole** - Chocolate pate a choux, milk chocolate cream, white chocolate glaze

*Suggested Pairing - Quinta do Noval, Black Port, Portugal - 10*

**Orange Macaron** - Almond cookie, orange curd, raspberry

*Suggested Pairing - Grahams, "10-Year-old", Tawny Port, Portugal - 14*

**Gimme Some Sugar** - Champagne soaked genoise, strawberry mousse, vanilla glaze

*Suggested Pairing - JP. Chenet, Blanc de Blancs, Brut, France - 10*

To better serve you, please inform your server if you have any known food allergies or dietary restrictions. Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness