

Valentine's Day Weekend

Feb. 12, 2022

5 to 9 p.m.

Crostini de Caracú

Homemade Bread, Shallots, Braised Bone Marrow, Thyme

Dolcetto - Bruno Rocca - Trifolè Dolcetto d'Alba - Piemonte, Italy - 2018, DOC - \$15, Glass

Hojaldre de Berenjena

Herbed Eggplant Mousse, Puffed Pastry, Ricotta, Rosemary, Parmigiano Reggiano

Godello - Palacio de Canedo - Bierzo, Spain - 2019, DO - \$14, Glass

Ensalada de Remolacha

Organic Red Beet Salad, Orange Supreme, Feta, Arugula, Walnuts, Shaved Red Onion, Champagne Vinaigrette

Sauvignon Blanc - Domaine Thomas - Grand Chaille Sancerre - Loire Valley, France - 2018 - \$16, Glass

Bouillabaisse

Saffron-Tomato Broth, Shrimp, Clams, Mussels, Cod, Scallops

Müller-Thurgau - Castelfeder - Gassner - Alto Adige, Italy - 2018, IGT - \$15, Glass

Tortellini de Vieiras

Homemade Filled Pasta, Bay Scallops, Lemon-Caper-Crème Sauce, Parmigiano Reggiano, Lucini

Greco di Tufo - Cantina Calafé - Aria Vecchia - Campania, Italy - 2013, DOCG - \$21, Glass

Estofado de Costillas

Red-Wine Braised Short Ribs, Creamy Manchego Polenta

Tempranillo/Graciano - Viñedos del Contino - Contino - Rioja, Spain - 2015, Reserva - \$21, Glass

Tiramisú con Fresas y Frambuesas

Lady Fingers in Grand Marnier & Rose Water, Mascarpone, Macerated Berries, Shaved Chocolate

Brachetto - Giovanni Almondo - Fosso della Rosa - Piemonte, Italy - 2020 - \$15, Glass

Bombón y Prosecco

Chocolate Truffles + Bel Casel Superior Extra Brut, DOCG

Menu Cost is \$130 per person, with optional wine pairings for \$65, inclusive of service and sales tax.

Additional beverages are available at standard restaurant pricing, plus 20 percent service charge.

+ Menu items may contain or come into contact with wheat/gluten, milk, eggs, peanuts, tree nuts, fish, shellfish, and soy.

* Consuming raw and undercooked products may increase the risk of foodborne illness.

Cocktails

Venetian Spritz – Contratto Aperitif, Prosecco, Seltzer, Green Olive	\$11
Harvest Moon – Maker's, Cinnamon Syrup, Fresh Apple Cider, Rosemary, Cherries	\$12
Lover's Demise – Sauza Gold, Passion-Fruit Puree, Blood-Orange Syrup, Jalapeño	\$12
Holy Smokes – Monte Alban Mezcal, Triple Sec, Homemade Sours, Fresh Lime, Jalapeño, Salt	\$12
Blood in the Water – Contratto Vermouth Bianco, Blood Orange, Fresh Mint, Prosecco	\$13
That's Amore – Lindemann's Cherry Lambic, Rye Whiskey, Contratto Vermouth Rosso, Orange Juice, Rose Water	\$13
Negroni Invernale – Contratto Bitter, Contratto Vermouth Rosso, Maker's Mark, Orange	\$14
The Limey – Hendricks, Contratto Vermouth Bianco, Cucumber, Jalapeño, Mint, Lime, Seltzer	\$14
Cherry Jubilee – Brandy, Muddled Cherries, Contratto Vermouth Rosso, Homemade Sours, Whipped Egg White, Rosemary	\$14
Limoncello Mule – Limoncello, Absolut, Ginger Beer, Mint	\$14
Perfect Rum Manhattan – Appleton, Contratto Vermouth Americano & Bianco, Lime, Orange Bitter, Cherry	\$14
Anticuario – 1800 Reposado, Crème de Cacao, Ancho Liquor, Cinnamon, Orange, Cherry, Mole & Orange Bitters	\$15

Sparkling by the Glass

Prosecco – <i>Bianca Vigna Brut - Veneto, Italy - N.V., DOC</i>	\$13
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White & Rosé by the Glass

Verdejo – Marqués de Riscal – <i>Rueda, Spain - 2018</i>	\$9
Pinot Grigio – <i>Rocchina - Veneto, Italy - 2018</i>	\$10
Verdicchio – <i>Rocchina - Le Marche, Italy - 2018, DOC</i>	\$11
Cuvée Blanco – <i>Castelfeder - Mont Mes - Alto Adige, Italy - 2018</i>	\$11
Corvino/Rondinella (rosé) – <i>Corte Gardoni - Bardolino Charetto - Veneto, Italy - 2020</i>	\$12
Chardonnay (unoaked) – <i>Castelfeder - Doss - Alto Adige, Italy - 2018, DOC</i>	\$14

Red by the Glass

Montepulciano – <i>Per Linda - Abruzzi, Italy - 2018, DOCG</i>	\$9
Nero d'Avola – <i>Ottoventi - WOW - Sicilia, Italy - 2019, DOC</i>	\$11
Monastrell – <i>Vins del Comtat - El Salze - Valencia, Spain - 2017</i>	\$11
Sangiovese – <i>Monte Bernardi - Chianti Classico - Toscana, Italy - 2019, DOCG</i>	\$12
Pinot Noir – <i>Chad - Willamette Valley, Ore. - 2019</i>	\$15
Cabernet/Merlot – <i>Ciacci Piccolomini - Ateo - Toscana, Italy - 2018, DOC</i>	\$15

Beer

Miller Lite	\$4	Great Lakes Edmund Fitzgerald Porter	\$5
Wolters Pilsener	\$4	Stone Xocoveza Imperial Chocolate Stout	\$6
Yards Standard	\$4	La Fin du Monde	\$7.50
Spaten	\$5	New Trail Broken Heels IPA	\$7.50
Amstel Light	\$5	Rusty Rail Wolf King Imperial Stout	\$7.50
Stone IPA	\$5	Sam Smith Oatmeal Stout	\$7.50
Yards Brawler	\$5	Lindemans Lambic (Framboise, Kriek, Pomme, Pêche)	\$9
Peroni	\$5	Duvel	\$9.50
Kronenbourg 1664	\$5	Piraat	\$11.50
Kronenbourg Blanc	\$5	Gulden Draak	\$13
Dogfish Head 60-Minute IPA	\$5	Orval Trappist Ale	\$13