

Valentine's Day Zinc Cellar 2019 Prix Fixe Tasting Menu

Shared Appetizer Sampler

Roasted Chestnut Bisque spicy fruit tapenade
Crab Stuffed Crimini Mushroom seaweed salad and wasabi crema
Charcuterie Meats mustard & garni

Segura Viudas Brut Cava, Spain

First Course

Shaved Gala Apples & Naked Goat Cheese
Vertical greens, shaved Brussels sprouts, pistachios,
Banyuls-fig vinaigrette

Jean Luc Columbo Cotes du Rhône Blanc, France

Second Course

(choice of)

Pan Seared Atlantic Sea Scallops
Charred tomato rice, creamed leeks & roasted local squash,
Chile verde pesto

Davis Bynum River West Vineyard Chardonnay, Russian River Valley, California

Herb Crusted Beef Filet Tournedos

Whipped sweet potatoes, green beans almandine, peppercorn demi glace

Noster Priorat, Spain

Dessert Course for Two

Chocolate Mille Feuille
Citrus & Ginger White Chocolate Cordial, Dipped Strawberries,
Brownie Cherry Truffle

Live musical entertainment provided by
Alex Maryol Duo

\$65 per person with pairings
\$47 without pairings
Does not include tax or gratuity