

Valentine's Day Zinc Cellar 2020 Prix Fixe Tasting Menu

Shared Appetizer Sampler

Baked Stuffed Artichoke Heart red chile-cheese fondue
Butternut Squash Bisque Boursin cheese
Crab & Scallop Fritters Meyer lemon aioli

Segura Viudas Brut Cava NV, Spain

First Course

Salad of Fresh Strawberries & Camembert Cheese
field greens, sliced almonds, Passionfruit vinaigrette

Chateau Pilet Sauvignon Blanc, Bordeaux, France

Second Course

(choice of)

Pan Roasted Corvina Seabass

Cous cous with toasted sumac, prosciutto wrapped asparagus,
Blood orange gastrique

Davis Bynum 'River West' Vineyard Chardonnay, Russian River Valley, CA

Grilled Angus Strip Loin Medallions

Garlic-parmesan risotto with sun dried tomatoes, wilted winter greens
with exotic mushrooms, demi glace

Rodney Strong Cabernet Sauvignon, Alexander Valley, CA

Dessert Course for Two

Sweetheart's Pink Velvet Trifle

Raspberry sponge, citrus cheese cream in marbled chocolate tulip

Candied Ginger Jewels, Chocolate Sauce

Live musical entertainment provided by
Kari Simmons & Todd Lowry

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