

Thornton Winery Valentine's Day

\$79.95/person + tax and gratuity

1ST COURSE

(choice of one)

Langoustine-Mussel Bisque

Dublin-Bay Prawn * P.E.I. Mussels * dry sherry * cream

Early Spring Salad

wild arugula * romaine * pomegranate dressing *
goat cheese * pistachio * golden raisins

Artichoke Dip (served warm)

artichoke hearts * spinach * hearts of palm *
gouda * warm baguette

House Smoked Pork Belly

Madeira glaze * sunshine beet * candy cane beet *
smashed heirloom potato

2ND COURSE

(choice of one)

Northern Pacific Halibut "En Papillote"

early spring vegetable * baby potato * citrus saffron sauce

Flat Iron

Angus Choice 10oz. * whipped Yukon gold potatoes *
charred spring asparagus * Marsala-truffle demi

Porcini Mushroom Purses

Porcini mushroom * mascarpone * melted leek * hazelnut crumb * thyme

Baked Polenta (vegan)

crispy polenta * spring vegetable ragout * spring herb pesto

3RD COURSE

(choice of one)

Bread Pudding

white chocolate * housemade strawberry sherbet * basil syrup

Spiced Chocolate Pot de Creme

dark chocolate * vanilla chantilly

Apple Crumble

granny smith * streusel topping * housemade vanilla ice cream

A 3% surcharge will be added to all guest checks to help cover increasing cost and in our support of the recent increases to minimum wage and benefits for our dedicated Team members.