

VALENTINE WINE DINNER

February 11, 2026 @ 6pm

WHIPPED SMOKED SALMON & CRÈME FRAICHE DIP

Crispy Thick-Cut Potato Chips & Chives

*(Liebart-Regnier, Champagne Brut NV)

STRACCIATELLA & GRILLED BREAD

Creamy Mozzarella, Rustic Local Bread, Meyer Lemon & Olive Relish,
Citrus Olive Oil

*(Castillo Perelada, Stars Touch of Rose, Brut Cava NV)

TAGLIATELLE LOBSTER PASTA

Oven-Dried Tomato Cream Sauce, Leeks, Parmesan, Tarragon

*(Stolpman, Love You Bunches, Carbonic Sangiovese, 2024)

PORCHETTA-STYLE PORK LOIN

Creamy Parmesan Polenta, Smoked Cippolini Onions, Red
Wine-Mustard Sauce

(Can Blau Blau, Garnacha Blend, Monsant, Spain 2023)

CARAMEL & CHOCOLATE TARTLET

Ancho Chili Whipped Cream & Maldon Sea Salt

(Stolpman Estate, Syrah, Ballard Canyon, 2023)

Bonus Wine :

(Cantina Puianello, Semi Dry Lambrusco, Reggiano Italy)