

Valentine's Day Destinations

PRIX FIXE DINNER

\$80 per person, with wine pairing \$105

The Pre-Arrival

Wine Pairing: Bubbles

Sweet-Tart

Tequila & Tajin Grilled Pineapple, Cilantro, Coconut Whipped Cream, Tart Shell

The Layover *Choice of Seaside*

Hot Honey Cured Salmon, Tuna Poke, Yellowtail Ceviche, Shrimp Aguachile

Nature

Arugula & Frisee, Roasted Beets, Walnuts, Burrata, Edamame, Blood Orange

Duck Pond Picnic

Confit Duck, Blackberry Sage Jam, Grilled Sourdough

The Destination *Choice of Evening in Amalfi*

Seabass, Bucatini, Roasted Tomato & Fish Broth, Garlic, Basil Oil

Wine Pairing: Daou Chardonnay, Paso Robles, CA

Midnight in Paris

Blue Cheese & Panko Crusted 6 oz Filet Mignon, Scallop Potato, Roasted Asparagus

Wine Pairing: Austin Hope Cabernet Sauvignon, Paso Robles, CA

Camping Under the Stars

Creamy Truffle Risotto, Wild Mushrooms, Pecorino Cheese

Wine Pairing: Schmitt Sohne Mosel Riesling, Germany Dry Qualitatswein

Room for Two *Share plate +\$20*

Two 4 oz Grilled Petite Filet Mignon, Two Grilled Prawn Skewers, Crushed Potatoes, Herb Chimichurri, Roasted Vegetables

Wine Pairing: Trapiche Medalla Mendoza, Argentina

First Class Enhancements

Add Lobster Tail, Crab Claws, or Truffles +\$20

Add Shrimp Skewer (2pc) +\$15

Add Mushroom, Roasted Vegetables, Side Risotto +\$10

The Departure *Choice of*

Wine Pairing: Brachetto d'Acqui, Italy

Cupid's Paradise

♥ Angel's Food Cake, Grand Mariner Whipped Cream, Macerated Strawberries

Devil's Playground

Devil's Food Cake, Chocolate Ganache, Gold Flake

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