

Valentine's

Valentine's Day Menu

\$90⁺⁺

\$65⁺⁺ for Wine Pairing for each course

Vintage subject to change based on vendor availability

First

select one

ROMAINE AND RADICCHIO GF V

Tender Greens / Red Scarlet Pear / Toasted Walnuts / Feta Cheese
Dried Cranberry / Corn Shoots / Raspberry and Sorghum Vinaigrette

PAIRED WITH J VINEYARDS BRUT ROSÉ

JUMBO PRAWN ÉTOUFFÉE

Citrus Quinoa / Charred Corn / Persillade

PAIRED WITH ORIN SWIFT MANNEQUIN CHARDONNAY

MAGRET DUCK BREAST*

Sweet Potato and Citrus Farro / Sautéed Petite Carrot
Basil Zucchini Puree / Orange Duck Demi-Glace / Pea Tendrils

PAIRED WITH PAUL JABOULET AÎNÉ, PARALLEL 45 BLANC

Second

select one

SEARED AUSTRALIAN LAMB RACK* GF

Smoked Cheddar and Horseradish Mashed Potatoes / Grilled Asparagus
Sautéed Oyster Mushroom / Sauce Chasseur

PAIRED WITH HILARY BY GOLDSCHMIDT VINEYARDS CABERNET SAUVIGNON

SEARED CHILEAN SEA BASS AND SCALLOPS* GF

Eggplant Parmesan Risotto / Grilled Baby Zucchini / Blistered Sweet Peppers
Seared Cipollini Onions / Sundried Tomato Beurre Blanc
Pistachio, Almond and Tomato Gremolata

PAIRED WITH MOLLY DOOKER BLUE EYED BOY SHIRAZ

PORK AND VENISON LASAGNA

Lemon Whipped Ricotta / Amatriciana / Pecorino Romano / Basil

PAIRED WITH BELLE GLOS CLARK AND TELEPHONE PINOT NOIR

Third

select one

STRAWBERRY TIRAMISU V

White Chocolate Liqueur-Soaked Lady Fingers
Strawberry Mascarpone Zabaglione / Pistachio
Chocolate Dipped Strawberry

PAIRED WITH BRAIDA MONTEBRUNA ITALIAN RED

TRIPLE CHOCOLATE SOUFFLÉ V

White Chocolate and Vanilla Anglaise / Berries

PAIRED WITH GRAHAMS 6 GRAPES PORT

Forms of payment accepted are credit cards, member charges and room charges. No cash accepted.
GF= Gluten Free; V= Vegetarian; *Cooked to order. Consuming raw or undercooked meats, poultry, shellfish, fish or eggs may increase risk of foodborne illness. Please inform your server of any allergies. All sales subject to an 18% service charge plus North Carolina sales tax.