



# VALENTINE'S DAY

## PRIX FIXE MENU

### FIRST COURSE

Chincoteague Oysters Rockefeller  
Shucked & Baked with Rockefeller Stuffing

Belstar, Prosecco, Sparkling White Wine, N.V. Italy



### SECOND COURSE

Blood Orange Salad

With Medjool Dates, Toasted Almonds, Arugula, Parmesan & E.V.O.O.

2009 Fox Glove Chardonnay, Central Coast, Ca.



### THIRD COURSE

Wood Grilled Love Bird

Proscuitto wrapped Quail with Roast Acorn Squash, Braised Greens & Pomegranate Salsa

2008 Victor Hugo Zinfandel, Pasa Robles, Ca.



### DESSERT COURSE

Roasted Honey Crisp Apples  
with Calvados Caramel & Cinnamon Ice Cream

2007 Chateau Suduiraut Sauternes, France



\$45.00 FOR FOOD ONLY, \$75.00 WITH WINE PAIRINGS

