



VALENTINE MENU

Thursday, February 14th, 2019 | \$55 per person + tax & service

-- PLEASE CHOOSE 1 FROM EACH SECTION --

ONE

CREAMY POTATO BACON CHOWDER

suggested pairing | Maison Nicolas Pinot Noir, France

ONION SOUP GRATINÉE

suggested pairing | Maison Nicolas Pinot Noir, France

TWO

PEAR BERRY GOAT SALAD

Field greens, pears, pecans, Craisens, chèvre, with balsamic vinaigrette

suggested pairing | Dr. Frank Semi-Dry Riesling, FLX

FRIED CHEESE

Creamy cheese curds hand dipped in crêpe batter and flash fried. Served with Karen's marinara sauce

suggested pairing | Hermann J. Wiemer Field White, FLX

THREE

SHRIMP FLORENTINE MANICOTTI

Crêpes stuffed with jumbo shrimp, Sopraffina ricotta, baby spinach, and aged parmesan with roasted red pepper cream.

suggested pairing | Salmon Run Pinot Grigio, FLX

CHICKEN CORDON BLEU

Hardwood smoked ham & chicken with baby spinach, Gruyere & Alfredo inside a panko breaded crêpe.

suggested wine | Fox Run Reserve Chardonnay, FLX

CREAMY CAJUN CRÊPE WITH SEA SCALLOPS

Crêpe stuffed with sea scallops & Andouille sausage in a zippy bell pepper cajun sauce, served over cajun rice.

suggested wine | Hermann J. Wiemer Field White, FLX

CRÊPE MADAME

Egg battered crêpe with hardwood smoked ham, Gruyere cheese, cream sauce, fried egg & bacon jam.

suggested wine | Fox Run Reserve Chardonnay, FLX

FOUR

PETITE CRÊPES SUZETTE

Two delicate crêpes soaked in a warm & buttery orange brandy sauce with a scoop of vanilla ice cream.

PETITE PISTACHIO

Pistachio cream filled crêpe with sweet cream & house chai spice blend. Served with vanilla bean ice cream & chopped pistachios.

PETITE NUTELLA FRUIT

Nutella and fresh strawberries or sautéed bananas, with chocolate sauce & vanilla bean ice cream

ADD A WINE FLIGHT

We'll serve you a half glass of the 3 suggested wines that pair best with your meal +\$16