



## -STILLWATERS- SWEETHEART'S PAIRING

Available on Feb. 9<sup>th</sup>, 10<sup>th</sup>, 14<sup>th</sup>, 16<sup>th</sup> & 17<sup>th</sup>

### -STARTER COURSE-

Heritage Greens Salad, Toasted Almonds, Fresh Berries,  
Crumbled Goat Cheese & Choice of Dressing

*Lamarca, Prosecco, Italy*

### -SECOND COURSE-

Duet of Herb Grilled Bistro Tender and Lump Crab Cake  
with Red Wine Sauce and Creole Remoulade,  
Roasted Baby Potatoes & Brown Butter Haricot Vert

*MacMurray, Pinot Noir, California*

### -DESSERT-

Chocolate Ganache Tart, Raspberry Mousse,  
White Chocolate Shavings & Pirouette Cookie

*Louis M. Martini, Cabernet Sauvignon, California*

\$42 per Person | \$66 per Person with Wine Pairings