

Sweetheart Food & Wine Pairing

SATURDAY, FEBRUARY 15 | 7PM

MENU

FIRST COURSE

*Pan Seared Crab Cake in a Light Lemon Cream Sauce
paired with Chardonnay*

SECOND COURSE

*Roasted Beets, Candied Pecans with Goat Cheese
on a bed of Spring Mix with a Vinaigrette Dressing
paired with Sauvignon Blanc*

THIRD COURSE

*Heart-Shaped Raviolis in a Blush Sauce
paired with Blush*

FOURTH COURSE

*Filet Mignon with French Onion Mashed Potatoes
in a Red Wine Reduction Sauce
paired with Cabernet Sauvignon*

FIFTH COURSE

*Rosemary Pork with Wild Mushrooms in a Port Demi
paired with Merlot*

SIXTH COURSE

*Creme Brulee with Strawberries and Raspberry Drizzle
paired with Wild Berry*