

# VALENTINE'S DAY SET MENU

\$69 per person  
\$99 with wine pairing

WELCOME DRINK:  
NARRATIVE XC METHOD ROSÉ, 3OZ

## 1<sup>ST</sup> COURSE

choice of:

### CAPTAIN BUSTER'S CLAM CHOWDER

New England style with cream, tomato, bacon, parsley

OR

### BEACH HOUSE CAESAR SALAD

Caper Caesar dressing, parmesan, hand torn rustic croutons,  
caramelized lemon

WINE PAIRING: SUNDOWNER CHARDONNAY, 3OZ

## 2<sup>ND</sup> COURSE

choice of:

### MISO SEA BASS

Shiro miso, crispy tofu, bok choy,  
broccolini, snap peas, ginger-soy sauce

OR

### BEARNAISE FILET

Classic bearnaise, roasted king oyster mushrooms,  
smoked potato purée, savoury jus, seasonal vegetables

WINE PAIRING: QUAILS' GATE PINOT NOIR, 3OZ

## 3<sup>RD</sup> COURSE

choice of:

### WARM CHOCOLATE CAKE

Raspberry coulis, feuilletine, vanilla gelato

OR

### STRAWBERRY RHUBARB CRUMBLE

Vanilla gelato

WINE PAIRING: BURROWING OWL CORUJA, 2 OZ