

# ST. VALENTINE/ALL STARS WEEKEND MENU

(Three Course Pre Fix Menu and Wine pairing)  
\$45 Per Person (\$75 with wine pairings) plus tax and gratuity

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

(Choice of One)

Loft House Salad

OR

Seared Half Quail on Bed of Herbed Risotto

OR

Maine Lobster Bisque

*OYSTER BAY SAUVIGNON BLANC, NEW  
ZEALAND*

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

(Choice of One)

½ Roasted Chicken with Pan Jus

OR

Pork Osso Bucco with Madeira Demi

OR

8oz Grilled Filet with Basil Butter

(All Entrees Served with Truffled Mashed Potatoes and Grilled Asparagus)

*SANTA HELENA VERNUS PINOT NOIR,  
CHILE*

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

(Choice of One)

Semi Sweet Chocolate Soufflé

OR

New York Style Cheesecake with Raspberry Coulis

OR

Crème Fraiche Panna Cotta with fresh Berries

*PAMA KISS*  
*WITH MOET IMPERIAL AND PAMA LIQUOR*