

Happy Valentine's Day

COCKTAILS

YOU'RE MY JAM | 8

Basil, Lemon, Bonne Maman
Strawberry Preserve, Capano Bianco

CHOCOLATE COVERED ROSE | 10

Campari, Giffard Crème de Cocoa, Dillon's Gin
Rose Liqueur, Mocha, Cream, Rose Petal

COSMOPOLITAN | 8

Citrus Vodka, Cointreau, Fresh Lime, Cranberry

BURNT FASHIONED | 10

Bourbon, Burnt Sugar, Muddled Orange, Rosemary

FRENCH KISS | 15

Bache Gabrielsen Cognac, Chambord,
St. Germain, Grand Marnier, Fresh Citrus,
Petit Bourgeois Sauvignon Blanc

ROSÉ DAIQUIRI | 10

Flor de Cane Rum, Simple Syrup, Lime,
Charles de Fère Sparkling Rosé

"LOVE IS IN THE AIR" LYCHEE MOJITO | 10

Cascara Infused Rum, Muddled Lychee & Mint,
Lime, Simple, Flaming Lychee

AMUSE

TUNA TARTARE

Montand Brut Rosé, France

APPETIZER

CHOICE OF

FOIE GRAS

Grilled Pear, Brioche, Grand Marnier Reduction, Toasted Almonds

Heinz Eifel Riesling Auslese 2017, Mosel, Germany

POMEGRANATE SALAD

Baby Arugula, Radicchio, Candied Walnuts, Strawberries, Blood Orange Segments, Goat Cheese, Pomegranate Dressing

Henri Bourgeois 'Les Barrones' Sancerre 2017, Loire, France

SEARED SCALLOP

Ricotta Spinach Ravioli, Caviar, Beurre Blanc Sauce

Chateau Pesquie 'Les Terrasses' Cotes-du-Rhone Blanc 2017, France

ENTRÉE

CHOICE OF

CHILEAN SEA BASS

English Peas, Broccoli Rabe, Parsnip, Sage Cream Foam

Rudi Pichler Gruner Veltliner Federspiel 2017, Wachau, Austria

FILLET MIGNON

Creamy Mashed Potatoes, Haricot Verts with Caramelized Shallots & Almonds, Mushroom Au Poivre Sauce

Laurel Glen 'Counterpoint' Cabernet Sauvignon 2014, Sonoma Mountain, CA

WILD MUSHROOM + TRUFFLE MUSHROOM RAVIOLI

Handmade Ravioli with Portabella, Shiitake & Oyster Mushrooms, Ricotta, Parmesan Sauce, Shaved Black Winter Truffles

Joseph Drouhin St. Veran 2016, Burgundy, France

DESSERT TASTING

DARK CHOCOLATE MOUSSE CAKE, MACAROONS, CHEESECAKE LOLLIPOPS, ESPRESSO GELATO

Ferreira Tawny Port Portugal or Champagne Toast

FOUR COURSE PRIX FIXE MENU \$75 PER PERSON

+ WINE PAIRINGS \$35

GEORGE

BISTRO + BAR