

GRAPEVINE CAFE

# VALENTINE'S DAY MENU

\$100 PER GUEST

SELECT ONE OPTION PER COURSE

## AMUSE BOUCHE

Glass of Champagne & Chef's Choice

## FIRST COURSE

Creamy Lobster Bisque with Sherry

Crisp Cornmeal-Crusted Oyster Caesar Salad

Heirloom Tomato with Burrata

Champagne & Black Truffle

Vinaigrette with Micro Arugula & Pesto Crostini (V)

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## SECOND COURSE

Crab Cake-Crusted Sea Bass atop a Celeriac & Herb Puree

Saffron-Vanilla Bean Beurre Blanc with Haricot Verts

Grilled Filet Mignon topped with Toasted Pecan & Maytag

Bleu Cheese Salsa, Grilled White Asparagus & Whipped

Organic Purple Stoke Sweet Potato

Homemade Goat Cheese & Ricotta MezzaLuna Ravioli  
tossed in San Marzano Tomato Sugo with Black Garlic,

Duck Confit, Crispy Duck Skin & Baby Artichokes

(Vegetarian upon request)

Twin Lobster Tails

Local Mushroom-stuffed Golden Risotto Cake

& Parmesan with Roasted Mini Carrots with

Blood Orange Butter

Add Lobster Tail to any Entree - \$25

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## THIRD COURSE

*Duet Desserts (for Two)*

Chocolate Earthquakes

Hazelnut Red Velvet Cake

Berry Brulee Cheesecake