

# **VALENTINE'S DAY**

*Celebrating Indulgent & Sensual Wines*

## **KAMPACHI CRUDO**

Local Citrus, Chilis, Edible Flowers, Radish

*Firriato "Jasmin" Zibibbo*

## **MARKET CHICORY SALAD**

Blood Oranges, Fennel, Celery, Lemony Yogurt

*Coelho Estate, White Pinot Noir*

## **ROASTED WINTER SQUASH**

Brown Butter, Rosemary, Hazelnuts, Burrata

*Cuvage, Sparkling Nebbiolo d' Alba Rose*

## **PAN-SEARED PACIFIC HALIBUT**

Potato-Horseradish Puree, Sautéed Mushrooms, Red Wine Sauce

*Lamadrid "Matilde" Malbec Reserve*

## **HOUSE-MADE BUCATINI**

Red Wine Braised Lamb Ragu, Parmesan, Toasted Panko Crumbs, Parsley

San Felice "Poggio Rosso" Chianti

## **GORGONZOLA CRÈME BRULEE**

Almond Tuile

*San Felice, Vin Santo*

Dinner \$125

Wine Pairing \$75

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