



# VALENTINE'S DAY

# 2025

## CHEERS

### BUBBLY

(for here or @ Home!)

#### WKND Bianco Frizzante

Italy, crisp apple, lime zest, honeysuckle

ask us about our other bubbly options

### WINE PAIRINGS

3 oz / course  
\$25 / person

### WINE COCKTAILS

#### WINTER SOLSTICE 9

2023 Chenin Blanc, cranberry-spice simple syrup, cranberry, cinnamon stick

#### SUNSET SANGRIA 10

2018 Cabernet Sauvignon, Barsotti apple cider, cranberry-spice simple syrup, sparkling topper, dehydrated apple, cinnamon stick

#### LADY GINGER (NA) 8

Barsotti apple cider, ginger-infused cider, ginger beer topper, dehydrated apple, cinnamon stick

## GIFTS

[48 hour notice required]

### FRESH BOUQUET 30

treat your date to a fresh Valentine's bouquet from local florist, Poppy + Pot

### BOTTLE OF WINE 40

treat your date to a custom Valentine's labeled bottle of wine to-go --with custom message of your choice!

## START

[complimentary glass of sparkling wine]

### LOADED HUMMUS TO SHARE

cucumbers, kalamata olives, red onions, cherry tomatoes, vegan feta, extra virgin olive oil, parsley, naan (v)(\*gf)

## SECOND

please choose one option per person

### TOMATO BISQUE SOUP

San Marzano tomatoes, sunflower seeds, extra virgin olive oil (v)(gf)

[wine pairing: 2023 Chardonnay, El Dorado]

-or-

### BEET & FARRO SALAD

roasted red beets, fennel, herb creme fraiche, walnuts (v)

[wine pairing: 2023 Rosé of Valdiguié, Clarksburg]

## MAIN

please choose one option per person

### POLENTA & SHRIMP

garlic & red chili oil, Parmigiano-Reggiano, microbasil, herbs (gf)

[wine pairing: 2022 Coco, California]

-or-

### VEGAN SHORTRIB

jackfruit & Impossible short rib, green molé pinto beans, avocado crema, pickled red onion, jalapeño, green onion, cilantro (v)(gf)

[wine pairing: 2021 Pinot Noir, Carneros]

-or-

### AGEDASHI TOFU & BROCCOLINI

fried jasmine rice, shallots, pine nuts, green onion, tamari-ginger sauce, furikake, parsley (v)(gf)

[wine pairing: 2021 Sacteaux, California]

-or-

### STEAK & FRITES

grilled New York steak, chimichurri, seasonal vegetables, lemon-garlic aioli, hand-cut Chipperbec fries (gf)

[wine pairing: 2021 Cabernet Sauvignon, Sonoma]

## DESSERT

### BANANA BEIGNETS TO SHARE

hot chocolate sauce (v)(gf)

[wine pairing: 2019 Dessert Wine, El Dorado]

menu subject to change

please no modifications

(v) vegan / (gf) gluten free / (\*gf) can be made gluten free

\*Some items contain ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food borne illness

FULL WINE LIST AVAILABLE

\$75/PERSON, MEMBERS RECEIVE SAVINGS

RESERVATIONS HIGHLY RECOMMENDED