



VALENTINE'S DAY 2026

CHEERS

WINE PAIRINGS

3 oz / course | \$25 / person

Full Wine List Available On Reverse

START

[complimentary glass of sparkling wine]

BEAN DIP TO SHARE

cannellini beans, cashew-chili salsa, herbs,
extra virgin olive oil, chips (v)(gf)

SECOND

please choose one option per person

APPLE CABBAGE SOUP

purple cabbage, Granny Smith apple,
pepitas, lime crema (v)(gf)

[wine pairing: 2025 Riesling, El Dorado]

ROASTED BEET & ARUGULA SALAD

Chioggia beets, cashew-almond dukah,
vegan feta, shallot vinaigrette (v)(gf)

[wine pairing: 2024 Grenache Blanc, Lodi]

CRISPY PORK BELLY BITES

green chili sauce, mole roja, lime crema (gf)

[wine pairing: 2022 Zinfandel, El Dorado]

MAIN

please choose one option per person

SHORTRIB PASTA

casarecce pasta, braised shortrib ragu,
Parmigiano-Reggiano, fresh herbs

[wine pairing: 2022 Syrah, Lodi]

CONFIT CHICKEN

polenta, mixed berry pan sauce, parsley (gf)

[wine pairing: 2024 Coco, California]

VEGAN SHORTRIB

jackfruit & Impossible short rib, mushroom
gravy, mashed potatoes, rosemary, thyme (v)(gf)

[wine pairing: 2022 Tempranillo, Clarksburg]

STUFFED PASTA

spinach & vegan ricotta stuffed pasta shells,
house-made marinara, walnut-parmesan,
fried basil, walnut pesto (v)

[wine pairing: 2023 Carignane, Contra Costa County]

DESSERT

please choose one option per person

[wine pairing: 2019 Red Dessert Wine, El Dorado]

STICKY TOFFEE PUDDING

toffee sauce, coconut whipped cream (v)(*gf)

BLONDIE BROWNIE

white chocolate chips, raspberry coulis

FULL WINE LIST AVAILABLE

**\$95/person, member savings to apply
reservations highly recommended**

menu subject to change | please no modifications
(v) vegan / (gf) gluten free / (*gf) can be made gluten free

EXCLUSIVE WINE FOR YOUR VALENTINE

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

\$40