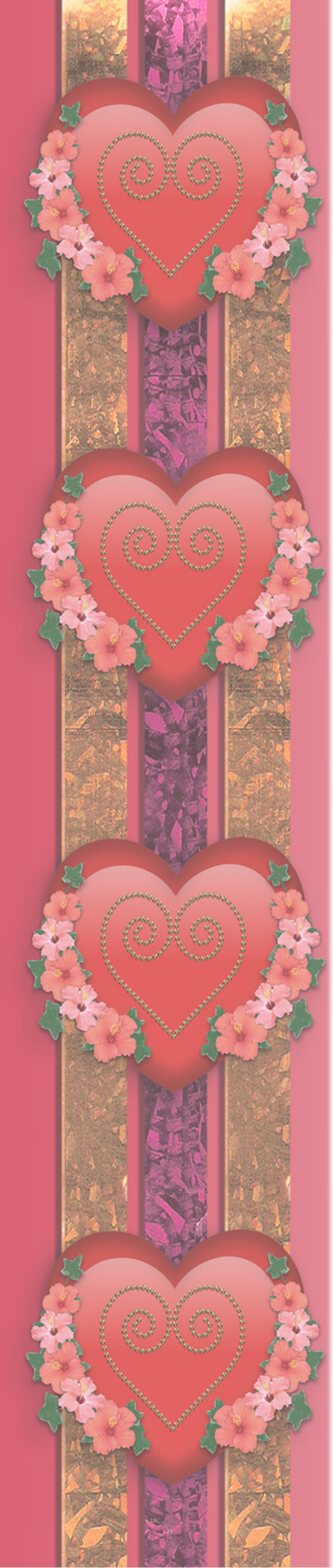


Valentine's Dinner at the Grain House

February 14-15, 2020

Four-Course Prix-Fixe $64/Person

first

JUMBO SHRIMP COCKTAIL
Red horseradish sauce, grilled lemon, celery branch

Prosecco, La Luca, Italy $9

GRAIN LOVER
Farro grain, grilled asparagus, avocado, tomato, basil sprouts

Chardonnay, Raeburn, Russian River Valley, California $12

LOBSTER BISQUE
Maine lobster, old bay "croutinis"

Chardonnay, Chateau St Jean, California $10

SHORT RIB BEIGNETS
Soubise, demi-glace, thyme

Pinot Noir, Primarius, Oregon $12

second

ROASTED RED BEETS
Crispy goat cheese, honey-glazed almonds, arugula bouquet
Blood red oranges

Rose, la Maison De Rose, Provence, France $10

WINTER HEARTS SALAD
Organic greens, Anjou pear, pumpkin seeds, hearts of palm, feta, pomegranate vinaigrette

Pinot Grigio, Due Torri, Veneto, Italy $10

third

18 OZ CHATEAUBRIAND SLICED FOR TWO
Loaded potato croquettes, grilled asparagus, roasted shallot bordelaise and bearnaise sauce
$20.00 supplement per couple

Cabernet Sauvignon, The Dreaming Tree, North Coast, California $12

LOCAL HALIBUT FILET
Leek and bacon risotto, roasted red peppers, champagne beurre blanc

Chardonnay Chateau St Jean, California $10

NEW ZEALAND RACK OF LAMB
Oven baked ratatouille, fingerling potatoes, whole grain mustard sauce

Malbec, Ruca Malen, Mendoza, Argentina $10

MAINE LOBSTER RAVIOLI
Caramelized fennel, butternut squash, oyster mushrooms, parmesan broth

Pinot Noir, Bench, Sonoma Coast, California $14

BLACKENED COWBOY STEAK
Apple bacon fritters, butternut squash, roasted shallot bordelaise

Zinfandel, DeLoach, California $11

fourth

WARM HONEY CRISP MINI CINNAMON APPLE PIE
Butter pecan gelato, salted caramel

CLASSIC LEMON TART
Raspberry sorbet, crisp phyllo, candied zest

BOURBON VANILLA CHEESECAKE
Graham cracker crust, yellow raisin bourbon caramel sauce

CHOCOLATE LAVA CAKE
Dark chocolate ganache, strawberries, milk chocolate sauce

Graham's 20yr Tawny Port $15

PRICE DOES NOT INCLUDE SALES TAX OR GRATUITY,
NO SUBSTITUTIONS OR SPLIT PLATES PLEASE