Valentine's Weekend at the Grain House

February 13—14

Three Course Prix Fixe $55 per person

First Course

SHRIMP MARTINI

Grilled lemon, celery branch, vodka cocktail sauce

Prosecco, La Luca, Italy 9

ROASTED RED AND YELLOW BEETS

Crispy goat cheese, honey-almond brittle, clementine oranges

Rose, Day Owl, California 10

WINTER HEARTS SALAD

Organic greens, Anjou pear, pumpkin seeds, hearts of palm, blue cheese, pomegranate vinaigrette

Pinot Grigio, Due Torri, Veneto, Italy 11

LOBSTER BISQUE

Maine lobster, old bay focaccia

Chardonnay, Chateau St. Jean, California 10

Second Course

GRILLED FILET MIGNON

Potato-parmesan gratin, grilled asparagus, bearnaise sauce

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

LOCAL BROILED FLOUNDER

Leek and bacon risotto, roasted red peppers, champagne beurre blanc

Chardonnay, Raeburn, California 12

COLORADO RACK OF LAMB

Oven baked ratatouille, fingerling potatoes, whole grain mustard sauce

Malbec, Ruca Malen Mendoza, Argentina 10

OLIVE OIL POACHED FAROE ISLAND SALMON

Baby artichoke barigoule, stewed tomato, fennel-parmesan broth

Pinot Noir, Primarius, Oregon 12

CENTER CUT PORK CHOP

Apple bacon fritters, butternut squash, maple bourbon jus

Super Tuscan, Antinori Santa Cristina, Italy 10

Third Course

WARM HONEYCRISP MINI CINNAMON APPLE PIE

Butter pecan gelato, salted caramel

TAHITIAN VANILLA CHEESECAKE

Graham cracker crust, yellow raisin bourbon caramel sauce

FLOURLESS CHOCOLATE CAKE

Dark chocolate ganache, strawberries, milk chocolate sauce

PUMPKIN BREAD PUDDING

Crème anglaise, vanilla ice cream, caramel sauce

Graham's 20yr Tawny Port 15

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

* Suggested Wine Pairing*

Reservations: 908-221-1150

MENU OFFERED TO GO