

Valentine's Day at the Grain House

February 14, 2022

FOUR COURSE PRIX FIXE \$78 per person

First Course

JUMBO SHRIMP COCKTAIL

red horseradish sauce, grilled lemon, celery branch
Prosecco, La Luca, Italy \$10

POTATO LEEK SOUP

alaskan king crab, old bay croutons
Chardonnay, Chateau St Jean, California \$10

SHORT RIB BEIGNETS

soubise, demi-glace, thyme
Pinot Noir, Primarius, Oregon \$13

CLAMS CASINO

smoked bacon, oregano breadcrumbs, roasted red peppers

Second Course

GRAIN LOVER

farro grain, grilled asparagus, avocado, tomato, basil sprouts
Chardonnay, Raeburn, Russian River Valley, California \$12

WINTER HEARTS SALAD

organic greens, anjou pear, pumpkin seeds, hearts of palm, feta, pomegranate vinaigrette
Pinot Grigio, Due Torri, Veneto, Italy \$11

BEET TRIO

crumbled goat cheese, toasted pecans, aged balsamic

Third Course

LOCAL BLACK SEA BASS FILET

leek and bacon risotto, roasted red peppers, champagne beurre blanc
Chardonnay Chateau St. Jean, California \$10

SKILLET ROASTED MUSKOVY DUCK BREAST

vegetable spring roll, bok choy, dried currant gastrique
Malbec, Alhambra, Reserva, Mendoza, Argentina \$12

BUTTERNUT SQUASH RAVIOLI

caramelized fennel, leeks, parmesan broth
Pinot Noir, Bench, Sonoma Coast, California \$14

BLACKENED RIBEYE STEAK

red fingerling potatoes, butternut squash, roasted shallot bordelaise
Zinfandel, DeLoach, California \$11

Fourth Course

**WARM HONEY CRISP MINI CINNAMON APPLE PIE · KEY LIME PIE
BOURBON VANILLA CHEESECAKE · CHOCOLATE MOUSSE TORTE**
Graham's 20yr Tawny Port \$15