

*Indicates three course selections

GRAIN HOUSE *Valentine's*

* SATURDAY & SUNDAY, 11TH & 12TH: THREE COURSE \$66
TUESDAY, FEBRUARY 14, 2023: FOUR COURSE \$85

FOUR COURSE PRIX FIXE

FIRST

COUPLE OF MINI SHRIMP TACOS
taro chips, avocado mousse
salsa queso fresco

Prosecco, La Luca, Italy \$12

POTATO AND LEEK SOUP *

Angeline Chardonnay, California \$12



ASPARAGUS STRUDEL*
soppressata, pine nuts
greek olive vinaigrette

Pinot Noir, Primarius, Oregon \$15

OYSTERS ROCKEFELLER
smoked bacon, creamed spinach
champagne sabayon

SECOND

LITTLE GEM LETTUCE
avocado, tomato, chopped goffle farm egg, blue cheese dressing

Chardonnay, Raeburn, Russian River Valley, California \$14

WINTER HEARTS SALAD*
organic greens, red endive, hearts of palm, feta, pomegranate vinaigrette

Pinot Grigio, Due Torri, Veneto, Italy \$13

ROASTED BEETS
candied walnuts, baby spinach, honey crisp apple, aged balsamic

THIRD

HERB ROASTED HALIBUT*
leek and bacon risotto
champagne beurre blanc

Angeline Chardonnay, California \$12

BROILED SHRIMP AND KING CRAB
SCAMPI
basil whipped potatoes
roasted butternut squash

Malbec, Alhambra, Reserva,
Mendoza, Argentina \$14



PASTURE RAISED LAMB TRIO*
rack, loin, t-bone
saffron ratatouille rissole potatoes
rosemary jus

Cabernet Sauvignon, The Dreaming
Tree, North Coast, California \$13

PETITE FILET MIGNON*
red fingerling potatoes
white asparagus
shallot confit bearnaise sauce

Zinfandel, DeLoach, California \$13

HOMEMADE BURRATA CHEESE RAVIOLI
overnight tomatoes, leeks, arugula pesto broth

Pinot Noir, Bench, Sonoma Coast, California \$16

FINALE

WARM HONEY CRISP MINI
CINNAMON APPLE PIE

KEY LIME TART *



BOURBON VANILLA CHEESECAKE*
CHOCOLATE MOUSSE TORTE *

Graham's 20yr Tawny Port \$17

Price does not include sales tax or 20% gratuity
No substitutions or split plates please