

VINTAGE

CHOPHOUSE | WINE BAR

VALENTINE'S DINNER

FIRST COURSE

SPINACH & ARUGULA SALAD

Strawberries, Blue Stilton, Spiced Pecans, Pomegranate Vinaigrette

-or-

LOBSTER BISQUE

Truffle Oil, Micro Sprouts

SECOND COURSE

WAYGU FILLET

Asparagus, Loaded Red Skins, Port Reduction

-or-

PAN FRIED WALLEYE

Roasted Corn Succotash, Red Pepper Beurre Blanc

THIRD COURSE

RED VELVET LAVA CAKE

Pistachio Mousse, White Chocolate Ganache

