Valentine's Wine Dinner

Saturday, February 14, 2026 at 6pm | $125 per person

Reception Wine

2022 "Honeypot of the Barossa" Roussanne, Australia

First Course

"Saffron & Lobster Bisque"

saffron-shellfish veloute | lobster chunks | puff pastry

Jean-Baptiste Adam Cremant d'Alsace Brut Rose, NV, France

Second Course

"Pear & Elderflower Salad"

lemon-poached pears | gorgonzola crumbles | elderflower vinaigrette | blonde frisee lettuce

2020 Treppchen G.G Riesling, Mosel, Germany

Third Course

"Cherry & Chocolate Short-rib"

Cherry and dark chocolate-braised beef short-rib | charred asparagus | crispy baby potatoes

2022 Chateau Louvie Saint-Emilion Grand Cru, Bordeaux

Fourth Course

"Cowgirl Creamery Mt. Tam"

triple cream cow's milk cheese | sour cherry jam | sourdough crostini

2022 Trefethen "Eshcol"Red Blend, Napa Valley, California

Fifth Plate

"Black Forest Napoleon"

Flourless chocolate torte | cherry compote | marshmallow cream

Croft Fine Ruby Port, NV, Douro, Portugal

2022 Dandelion Vineyards "Honeypot of the Barossa" Roussanne, Barossa Valley, Australia

Grape Variety: 100% Roussanne

Appearance: pale gold

On the nose: citrus, honeysuckle, stone fruit

On the palate: peach, lemon, creamy, bright acidity

Jean-Baptiste Adam Cremant d'Alsace Brut Rose, NV, Alsace

Grape Variety: 100% Pinot Noir

Appearance: salmon pink, fine beads

On the nose: red currants, rhubarb, herbs

On the palate: lemon zest, apple, fleur de sel

2020 Treppchen G.G Riesling, Rheinland-Pfalz, Mosel

Grape Variety: 100% Riesling

Appearance: pale gold

On the nose: orange, mirabelle plums and dried apricot

On the palate: honeysuckle, complex and lovely finish

2022 Chateau Louvie Saint-Emilion Grand Cru, Bordeaux

Grape Varietal: 80% Merlot | 20% Cabernet Franc

Appearance: deep ruby red

On the nose: ripe red fruit, violets, cedar

On the palate: black cherry, plum, cassis, cedar, mocha

2022 Trefethen "Eshcol"Red Blend, Napa Valley, California

Grape Variety: 57% Cabernet Sauvignon | 27% Merlot | 8% Malbec | 7% Petit Verdot | 1% Cabernet Franc

Appearance: bright ruby red

On the nose: spice, cocoa, vanilla, lavender, truffle

On the palate: blackberry, cherry, plum, raspberry

Croft Fine Ruby Port, NV, Douro, Portugal

Grape Variety: 100% Port Grapes (Baixo Corgo & Cima Corgo)

Appearance: deep ruby red

On the nose: black fruit, eucalyptus, cocoa

On the palate: black cherry, blueberry, rich, full bodied