

# "BE MINE" WINE DINNER

February 11<sup>th</sup> & 14<sup>th</sup> 5-11pm

\$95\*/couple for dinner | \$20\*/person for wine pairing

*Purchase tickets online or from your favorite TTR server!*

.....

## AMUSE BOUCHE

w/ glass of PJ Grand Brut

## FIRST

### Verdura

Salad of Shaved Apple and Fennel, Montego,  
Walnuts, Sherry Vinaigrette

*Paired with: Gramona Gessami*

### OR

### Tortellini En Brodo

House-made Tortellini, Parmesan Enriched Broth

*Paired with: 'A' by Acacia*

## SECOND

### Short Ribs

20 Hour Braised Beef Short Ribs, Creamy Polenta, Chanterelle Jus

*Paired with: Retrospect Meritage*

### OR

### Catch of the Day

Pan Seared Gulf Bycatch, Salad of Seasonal Vegetables  
and Leprechaun Hard Cider Vinaigrette

*Paired with: Venue Chardonnay*

## THIRD

### Chocolate Icebox Pie

*Paired with: Porto Rocha Ruby*

### OR

### Fresh Fruit Tart

*Paired with: Rare Madeira*



The Tasting Room  
WINE CAFE

[www.tastingroomwines.com](http://www.tastingroomwines.com)

*\*All pricing excludes tax & tip; reservations strongly encouraged.*