

# Wine:34 Valentine's Day Menu

## 4 course prix fixe

### Choice of Starter

Lobster Bisque with Sherry and Saffron  
or  
Farmer's Salad with Baby Kale, Arugula, Apple, Pomegranate, Manchego, Roasted Hazelnuts

### Choice of Appetizer

Half Dozen New York Oysters  
Traditional Accouterments

Crispy Chicken Taquitos  
Guacamole, Crème Fraiche, Queso Fresco

Jalapeño Aioli, Parmesan Cheese

Grilled Gulf Shrimp  
Green Peppercorn sauce

American Burrata, Prosciutto di Parma, Tomato Concasse, Basil, Balsamic Vinegar

Grilled Spanish Octopus  
Romesco Sauce, Yukon Potato, Spicy Chorizo, Radish

### Choice of Main Course

Free Range Chicken Breast  
Roasted Broccoli, Couscous, Creamy Pan Sauce

Lobster Ravioli  
Baby Spinach, Sauce Americane

Steak Frites  
Pan Seared 12oz. Rib Eye Steak, Grilled Asparagus, Black Peppercorn Sauce,  
Truffle fries

Braised Short Ribs  
Truffle Risotto, Shitake, au jus

Wild Chilean Sea Bass  
Roasted Cauliflower, Cucumber-dill yogurt, Basil Vinaigrette

Grilled Salmon  
Potato Puree, Brussel sprouts, Piccata Sauce

### Choice of Dessert

Chocolate Soufflé with Crème Anglaise  
Black Mission Fig Crumble with Vanilla Ice Cream  
Homemade Champagne Truffles

\$80pp++  
complimentary bubbly to start