

Vino & Valentine

An evening of delicious food prepared by BTC Culinary, each course paired with exceptional wine chosen by wine educator and owner of Tastegreatwines, Jill Kummer.

hors d'oeuvres

"Raw Bar" Seafood Station
Cheese and Charcuterie Station
Goat Cheese and Jalapeño Jam Popovers
Lamb Lollipops

Moët and Chandon
Imperial Champagne Rose NV, & Yellow Label Champagne Brut NV,
Epernay, Champagne, France Reims, Champagne, France

1st course

Seared Day Boat Scallops

Asparagus 2 Ways – Roasted Red Pepper – Micro-Bouquet – Pancetta (optional)
Tania & Vincent Carême Terre Brûlée Le Blanc 2021, Swartland, South Africa

2nd course

Personal Heritage Green Circle Chicken Pot Pie

Root Vegetables – Velouté – Burnt Lemon – Buttery Pie Crust
Or

Winter Vegetable Pot Pie

Mini Root Vegetables – Bechamel – Burnt Lemon – Buttery Pie Crust
Tremblay Chablis Premier Cru Four Chaume 2021, Chablis, France

3rd course

Tableside Caesar

Romaine – Aged Parmesan – Croutons – Caesar Dressing

4th course

Braised Veal Short Rib

Demi-Glace – Velvet Potatoes – Gremolata
Or

Braised Halibut

(fish species subject to change)
Sauce Tomate – Capers – Fennel – Velvet Potatoes
Gomez Cruzado Pancrudo Garnacha Rioja 2017, Rioja, Spain

5th course

Dessert Sampler

Pot de Crème – Éclair – Passion Fruit Tart
Banfi Rosa Regale Red Sparkling NV, Italy