

15 PARK BISTRO



VALENTINE'S DAY DINNER

65 per person

Custom Wine Pairing | Add 45

Chef's Amuse-Bouche & Complimentary Bubbles

*Red & Yellow Beetroot Terrine, Dill Goat Cheese
and Tarragon Pistou*

LOVE AT FIRST SIGHT

Choice of

Fresh Burrata

Balsamic Reduction, Confit Tomato, Arugula, Focaccia, Olive Oil

Pairing: 2016 Culmina Decora

or

Beef Carpaccio

*Black Garlic Aioli, Fried Capers, Pecorino, Truffle Oil
Maldon Sea Salt*

Pairing: 2020 Lakeboat Vineyards Pinot Noir

or

Ahi Tuna Tartare

*Soy & Sesame Marinade, Avocado, Lime, Chili
Wonton Crisps, Fried Cilantro*

Pairing: 2020 Bartier Bros. Project B Sauvignon Blanc

THE MAIN EVENT

Choice of

Seared Arctic Char

*Creamed Wild Rice, Shaved Fennel, Green Goddess Dressing
Pernod Blistered Cherry Tomatoes*

Pairing: 2021 Ex Nihilo Pinot Gris

or

Beef Wellington

Garlic Mashed Potatoes, Brandy Peppercorn Sauce, Asparagus

Pairing: 2020 Phantom Creek Estate Petite Cuvée

or

Seared Chicken Supreme

Puttanesca, Buttermilk Polenta, Gremolata

Pairing: 2020 Red Barn Parts Unknown

HAPPILY EVER AFTER

Share the Love

Lemon Sabayon Tart

Pistachio Sponge, Chantilly Cream, Candied Zest

Pairing: Blasted Church Botrytis Affected Riesling



Vegetarian option available
Price is subject to applicable service & tax