

Vintners Valentines Dinner
Saturday, February 13th
Menu

1st Course

“Jersey Salad”

Blackened Cinnamon Scallops wrapped in apple wood smoked bacon over a fresh endive salad topped with a strawberry vinaigrette

Paired with 2014 "Dry Jersey" Apple White

2nd Course

Chefs Parker's Famous “French Duck”

Tender duck lightly smoked with a raspberry Cabernet sauce

Paired with 2014 Pinot Noir

3rd Course

“Italian Lobster”

Cold Water Lobster Ravioli topped with a cilantro cream sauce

Paired with 2014 WC White

Intermezzo

Mango Sorbet Rolled in Toasted Coconut

4th Course

“Cape May Filet”

Demi infused Filet mignon sautéed with pure balsamic vinegar, garlic, red wine, fresh thyme, bay leaf, and black pepper placed on a bed of garlic mashed red potatoes with a side of grilled asparagus

Paired with 2014 “Prestige Gold Label Red”

5th Course

Chocolate Grand Marnier Torte

Paired with our pure press sparkling strawberry sangria