

Vintners Valentines Dinner
Saturday, February 14th
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

“Lamb Chop Lollipops”

Chef Parker’s garlic & rosemary rubbed New Zealand lamb chops with a fresh mint infused den-glaze

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

“Roasted Cornish Game Hen”

Slowly roasted in a wood burning oven served over a bed of fig & cranberry stuffing with a side of garlic grilled asparagus.

Paired with 2014 “Prestige Silver Label White”

5th Course

Chocolate Grand Marnier Torte

Paired with our pure press sparkling strawberry sangria