

VALENTINE'S DINNER

CRIMSON CUT MENU

BOLD, SUCCULENT CUTS CRAFTED FOR A
RICH, ROMANTIC EVENING

Bœuf + Œuf

BEEF TARTARE | MISO EGG SAUCE | SORREL
CURED YOLK | PICKLED MUSTARD | SESAME
LAVASH

GRAND RESERVE SPARKLING MERLOT

Short Rib

MERLOT BRAISED SHORT RIBS | SHALLOT TARTE
TATIN | MANCHEGO | FRENCH BEANS | BUTTERNUT
+ CRANBERRY | MUSTARDO

GRAND RESERVE RED MERITAGE

Double Indulgence

BURNT HONEY ORANGE CUSTARD TART | BISCOFF
CRUST | DRUNKEN CHERRIES

+

VANILLA SPONGE | COCONUT MASCARPONE
RASPBERRY + BLACKBERRY JAM | COCONUT

RESERVE CABERNET FRANC ICEWINE



JACKSON-TRIGGS

ESTATE WINES