



**Vin Room Mission**  
**Valentine's Day Feature Menu**  
**Feb 14-16, 2019**

**1st Course**

Puff Pastry Baked Brie  
*House made Basil Pesto and Red Pepper Chili Jam*

**2nd Course**

Certified Angus Beef Ribeye  
*Grilled to medium rare perfection, herb confit baby potatoes*  
*Served with a trio of sauces: Bernaise, Brandy Peppercorn and Chimicurri*

**3rd Course**

Duo cream puff cones  
*vanilla bean and chocolate mascarpone*

\$35/pp

Regular Tapas Menu Also Available

*No substitutions please*



**Vin Room West**  
**Valentine's Day Feature Menu**  
**Feb 14-16, 2019**

**1st Course**

Caprese Salad \*

*Roma tomatoes, bocconcini cheese, basil pesto, balsamic reduction*

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**2nd Course**

Choice of

8 oz New York Steak \*

*Whiskey green peppercorn sauce, confit potatoes, dill garlic butter green beans*

OR

Seafood Linguini

*Crab meat, bay scallops, smoked salmon, white wine cream sauce*

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**3rd Course**

New York Cheesecake \*\*

*Strawberry coulis, chocolate granache*

\$35/pp

*\*gluten friendly. \*\* gluten friendly crème brule available for a substitute*

Regular Tapas Menu Also Available

*No substitutions other than noted. Thank you for your understanding*