

*Wine, Dine & Be Mine*

FEBRUARY 14<sup>th</sup> 2022    ♥    4 Courses for \$60

*Jease*

LOBSTER BISQUE  
*sherry cream, lobster corn fritter*

*First Kiss*

MAINE LOBSTER & SAFFRON RISOTTO  
*asparagus, basil, citrus brown butter*

PROSCIUTTO WRAPPED JUMBO SHRIMP  
*radicchio & fennel slaw, roasted tomato horseradish crema*

BRAISED SHORT RIB & ROOT VEGETABLE POTSTICKERS  
*barolo chanterelle mushroom demi, crispy rosemary*

*The Courtship*

ANGUS FILET MIGNON  
*smoked gouda yukon gold potato gratin, asparagus, red wine truffle sauce*

ROSEMARY CRUSTED RACK OF LAMB  
*truffle goat cheese mashed potatoes, broccolini, rosemary demi, crispy prosciutto*

PAN SEARED ALASKAN HALIBUT  
*yellow tomato & basil risotto, baby spinach, roasted red pepper sauce*

*Sweet Findings*

RASPBERRY & VANILLA BEAN CRÈME BRÛLÉE  
*raspberry sauce*

MOLTEN CHOCOLATE CAKE  
*whipped cream, strawberries*

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