

# WOOD & VINE

SHARED PLATES & COCKTAILS

## Valentine's Day 2022

Chef's Tasting Menu, \$150 per couple (plus service & tax)

With Wine Pairings (3 oz), \$225 per couple (plus service charge & tax)

All items also available a la carte

<b>Amuse-Bouche</b>	<i>Sparkling Rosé, Gruet, NV, Albuquerque, NM</i>	
	Chicken Liver Mousse <i>onion, bacon, sage, crostini</i>	
<b>First</b>	<i>Grüner Veltliner, Rancho Arroyo Perdido Habit, '19 Santa Ynez</i>	
	Pan Seared Chicken Liver <i>potato cake, beet puree, sautéed spinach, GF</i>	15
<b>Second</b>	<i>Sauvignon Blanc, F2 The New Grape, '20 Los Olivos</i>	
	Orange & Beet Salad <i>arugula, feta, lemon vinaigrette V avail, GF</i>	15
<b>Third</b>	<i>Chardonnay, Valravon, '20 Sonoma</i>	
	Lobster Tail <i>garlic butter, linguini cream sauce, bacon, cherry tomato, parmesan, GF</i>	60
<b>Fourth</b>	<i>Cabernet, Obsidian Ridge, '19 Napa</i>	
	Grilled 10 oz Flat Iron Steak <i>marinated, served with sautéed asparagus, GF</i>	65
<b>Fifth</b>	<i>Port, Fonseca Bin 27, Oporto</i>	
	Espresso Panna Cotta <i>shaved white &amp; dark chocolate, GF</i>	10

### Or, from our regular menu...

#### To Start

Spinach Artichoke Dip <i>artichoke, spinach, cream, provolone, lime juice, nutmeg, &amp; hot sauce</i>	14
Classic Caesar <i>garlic croutons, shaved parmesan, V a/o GF avail</i>	12
Tuna Tartare <i>seared Yellowfin, sweet chili sauce, mango, chives, over cucumber soup, GF</i>	16
Chorizo Flatbread <i>mozzarella, arugula, chipotle aioli</i>	16

#### To Share

Braised Short Rib <i>Yukon mashed potatoes, mushroom, carrots, chives, red wine sauce, GF</i>	26
Pan Seared Scallops <i>smoked, pureed lentil, crispy pancetta, GF</i>	34
Chilean Sea Bass <i>herbed risotto, lobster sauce, GF</i>	30
Vegetable Risotto <i>arborio rice, red peppers, carrots, peas, squash, vegetable broth, V/GF</i>	16
Chicken & Waffle <i>rosemary infused waffle, butternut squash, maple syrup</i>	18

#### And Then

Shells & Cheese <i>aged cheddar, Cheez-its</i>	12
Crispy Brussels <i>sweet chili sauce, V/GF</i>	12

#### Something Sweet

Donut Holes <i>cinnamon and sugar dusted, vanilla sauce</i>	10
Bread & Butter Pudding <i>brioche, white chocolate, vanilla ice cream, caramel</i>	10
Butterscotch <i>house butterscotch, maple ice cream, sweet thyme crumble</i>	10
Chocolate Mousse Coupe <i>cardamom, cinnamon, dark chocolate, whipped cream, raspberry</i>	10

We add a 20% service charge in lieu of tip to all checks.

EXECUTIVE CHEF: Roberto Amaya