

Valentine Dinner Menu

Course 1

Curried carrot and coconut soup with ginger confiture and cilantro

Domaine Triennes Rosé

A fragrant and flowery Provençal rosé that pairs gracefully with the mild curry and bold flavors of the soup.

Course 2

Frisée salad with goat cheese, roasted beets,
and warm bacon-sherry vinaigrette

Louis Jadot Mâcon-Villages

A crisp chardonnay to cut through the mellow creaminess of the salad's goat cheese and accentuate the earthiness of the roasted beets.

Course 3

Red wine braised beef short ribs

Domaine Saint Gayan Côtes du Rhône

A medium-bodied Rhône blend that serves as a perfect accompaniment to the bold flavors developed in the short ribs through marination and braising.

OR

Roasted salmon with chimichurri

Served with soft Parmesan polenta and balsamic-glazed Brussels sprouts

Dreaming Tree Pinot Noir

A lighter and fruitier red that goes hand in hand with the salmon's South American flavorings.

Course 4

Flourless chocolate cake with raspberry compote and whipped cream

Served with chocolate-covered strawberries

La Marca Prosecco

Chocolate and bubbles—we could end a romantic meal no other way.



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