

BACK DOOR

BISTRO | WINEBAR

HAPPY VALENTINE'S DAY!!

FEBRUARY 14TH, 2024

\$90/PERSON ~ \$35 WINE PAIRING

DUNGENESS CRAB AMUSE
MEYER LEMON, HOUSE MADE POTATO CHIP, CAPER AIOLI
PAIRED WITH COMPLIMENTARY GLASS OF CHAMPAGNE

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TOMATO BISQUE
MINI GRILLED CHEESE, CHIVE OIL
2021 GILPIN ESTATE CHARDONNAY
OR...
BABY GEM SALAD
LOCAL CARROT RIBBONS, CUCUMBER, HERB RANCH, SUNFLOWER
SEED CRUMBLE
2022 BACK ROAD VINES PINOT GRIGIO

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WILD MUSHROOM RAVIOLI
CARAMELIZED ONION BRODO
2022 FAILLA PINOT NOIR
OR...
LOCAL FENNEL AND CREAMED LEEK RISOTTO
2022 ABERNATHY LANE CHARDONNAY

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HERB RUBBED NEW YORK MEDALLION
POTATO PURÉE, WILD MUSHROOM CREAM, HARICOT VERT
2018 GILPIN CABERNET SAUVIGNON
OR...
SKUNA BAY SALMON FILET
POTATO PURÉE, LEMON CAPER BEURRE BLANC, HARICOT VERT
2019 TURKOVICH GSM BLEND

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CHOCOLATE MOUSSE BOMBE
RASPBERRY PURÉE, VANILLA CRÈME ANGLAISE
DOWS 20 YR TAWNY PORT ADD. \$12
OR...
WHITE WINE POACHED PEAR
OAT CRUMBLE, VANILLA CRÈME ANGLAISE
INNISKILLIN ICE WINE ADD. \$13