

# STIRRUPS

RESTAURANT

## Valentine's Day

\$125++ PER PERSON

\$110++ PER PERSON OPTIONAL WINE PAIRING

### AMUSE

CHILLED OYSTERS

*Citrus-Chili Mignonette*

Billecart-Salmon Brut Rosé, Champagne, France

### FIRST COURSE

PORK BELLY

*Heirloom Carrots, Apples, Mustard Seeds, Pomegranate*

Whispering Angel, Rosé, Côtes de Provence, France

### SALAD

JUMBO ASPARAGUS SALAD

*Cured Egg Yolk, Parmesan, Black Truffles, Hollandaise, Pea Tendrils*

J. Denuzière, Viognier, Condrieu, France

### INTERMEZZO

CHEF'S SELECTION

### MAIN COURSE

ALLEN BROTHERS BEEF TENDERLOIN

*Mashed Potato, Wild Mushrooms, English Peas, Apple Cider Demi*

Stag's Leap Wine Cellars, Cabernet Sauvignon,

"Artemis," Napa Valley, California

-or-

ORA KING SALMON

*Anson Mills Grits, Baby Kale, Fennel, Tabasco Vinaigrette*

Louis Jadot, Nuits-Saint-Georges, Burgundy, France

### DESSERT

CHOCOLATE & HAZELNUT PRALINE BAR

*Red Berries*

Taylor-Fladgate, 20-Year Tawny, Port