

VALENTINE'S DINNER

NINE
MILE
STATION

Select one item from each course.

\$120/couple. Optional wine or cocktail pairing \$30/couple.

first

LENTIL SOUP | kielbasa sausage, tuscan kale

ESCABECHE SALAD | cauliflower purée, pickled root vegetables,
shaved fennel, celery

second

ALASKAN KING CRAB LEGS | champagne butter sauce, garlic
chips, pickled red onion

MUSHROOM EGGPLANT TERRINE | artichokes, hazelnuts, sherry

CRISPY PORK BELLY | collared greens, poached egg

third

BUTTERNUT & RICOTTA RAVIOLI | sage beurre blanc

SCALLOPS | mushroom risotto, frisée salad, gala apples

GRILLED LAMB CHOPS | sunchoke puree, squash and cherry
agrodulce

fourth

BEEF CAKE | mascarpone ice cream, orange marmalade

CHOCOLATE BANANA FOSTERS | rum ice cream, pecan crumble

WINE & COCKTAIL PAIRINGS

\$30/couple additional.
Select one item from each course.

first

WINE Priest Ranch Grenache Blanc
COCKTAIL Garden Gimlet with Kale and Beet

second

WINE Anne Amie Pinot Noir
COCKTAIL Lovers Quarrel - Rye, Aperol, Cynar, Carpano, Rose

third

WINE Monticello Jefferson Cuvee
COCKTAIL Smoked Cognac Old Fashioned

fourth

COCKTAIL Love Potion - Rum, Coffee, Chocolate, Cherry, Orange