

# N A P A

kitchen + bar

## Valentine's Day Features

### **Filet Oscar**

A 6 oz. Filet crowned with lump crab and hollandaise sauce.

Accompanied by grilled asparagus and  
garlic buttered fingerling potatoes \$36

**Wine Suggestion: Cabernet Sauvignon, Bellacosa**

*(North Coast, California)* Blueberry, rich plum,  
red raspberry, vanilla and toasty oak \$14

### **Sea Scallops**

Five large pan-seared scallops, creamed corn sauté,  
whipped potatoes \$33

**Wine Suggestion: Sauvignon Blanc, Loveblock**

*(Marlborough, New Zealand)* White peach, passion fruit,  
citrus, tropical fruit and subtle herbaceous notes \$14

### **Chocolate Heart of Darkness Cake**

Dark chocolate cake, molten chocolate truffle hidden center,  
strawberry coulis, whipped cream, fresh strawberry \$7

**Wine Suggestion: 10 Year Tawny Port, Taylor Fladgate**

*(Portugal)* Red berries, chocolate, butterscotch,  
vanilla and toasted nuts \$11